SERVICE MANUAL

COOKING

Built-in appliances and floor-mounted stoves with „RHEA“ input electronics

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1. ESD=electrostatic discharge

As the single electronic interfaces are not protected internally against statical electricity and are partially open, you must pay attention to that, in case of a repair, there will be a potential compensation via the housing of the appliance (touch it) in order to neutralize a possible charging and to prevent a damaging of the affected electronic interface.

You also have to be careful with those electronics delivered as spare parts, which have to be put out of the ESD protective package only after a potential compensation (discharge of possible statical electricity).

If a potential compensation with an existing static electricity is not executed, it does not mean that the electronic is demaged directly. Consequential damages may result due to the damaging of internal structures which arise only in case of load through temperature and current.

Endangered are all assembly groups which are provided with control entries, wire paths lying open and free-accessible processors.

2. Software specifications, Functions

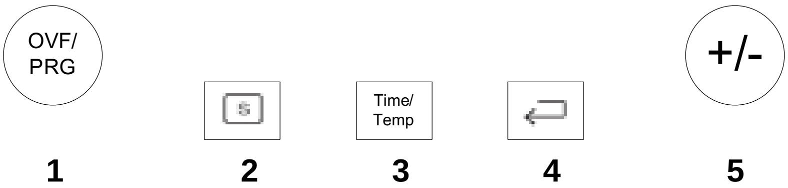
2.1 Illustration of the input electronics (UI) RHEA



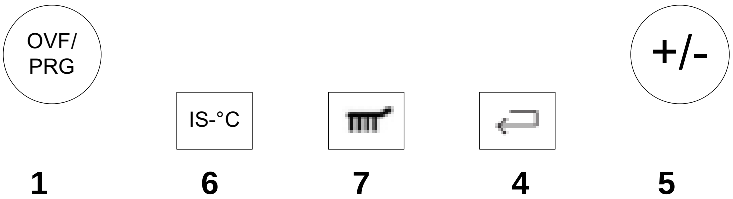


2.2 Button / and display layouts of all appliance groups, countries and brand

- Button layout for all built-in appliance groups of the AEG brand (Germany, Export, UK)



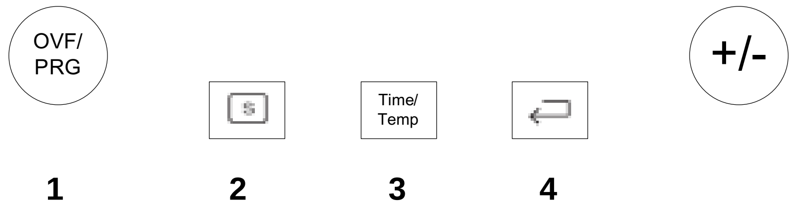
- Button layout for all appliance groups of the Arthur Martin Elux brand with Pyrolyse function or catalytic cleaning



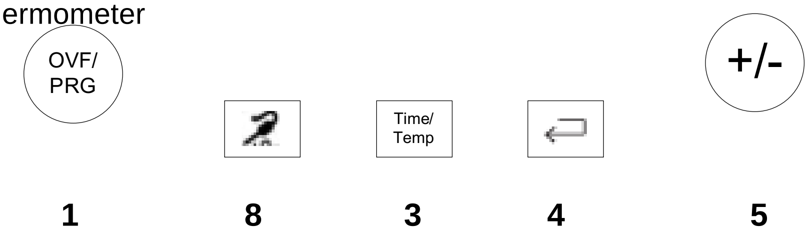
- Button layout for all appliance groups of the Arthur Martin Elux brand without Pyrolyse function



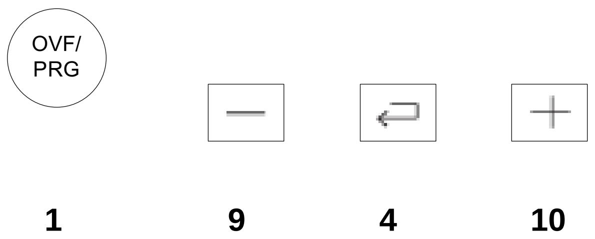
- Button layout for built-in appliances of the AEG and Voss brands with meat thermometer



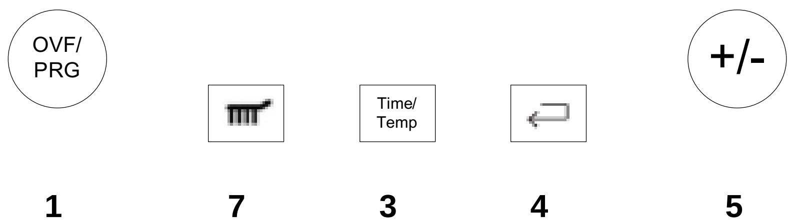
- Button layout for floor-mounted appliances of the Electrolux brand with meat thermometer



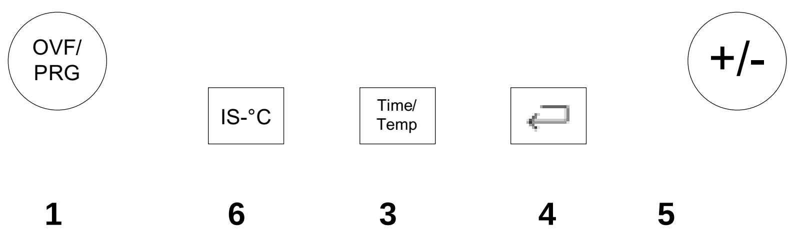
- Button layout for floor-mounted appliances M2-UK



- Button layout for built-in appliances of the Electrolux and Juno brands with Pyrolyse function



- Button layout for built-in appliances of the Electrolux brand without Pyrolyse function



1	-	Separate component: Input module (Description Chapter 4)
Button 2	-	Selection button - Quick Heating
Button 3	-	Conversion button - Display Time / Temperature
Button 4	-	Selection button MODE (e.g., clock, meat thermometer, etc.)
5	-	Separate component: Input module (Description Chapter 4)
Button 6	-	Selection button - Real temperature display
Button 7	-	Selection button - Cleaning function
Button 8	-	Selection button - Meat thermometer
Button 9 and 10	-	Selection button - Parameter change Time / Temperature

2.3 Main features of operation

2.3.1 Clock setting following network reset

Information: The oven only functions with set time!

When the appliance must be connected again with the mains e.g. after a repair, you have to set the clock anew. Proceed as follows:

a) Following connection or a power loss and depending on the display class, either the symbol for the time of day blinks or the arrow in front of the the ‘time of day’ symbol blinks.
b) With the +/- buttons, it can also be a separate component when necessary (input module) to set the time of day.
c) If need be, confirm with the MODE button (=Timer button) The appliance is ready for operation.

2.3.2 Electronic child-safe function

Basic prerequisites:
- Power supply voltage is connected
- No oven function selected.
- If the appliance is equipped with a Main Switch, then this must be activated

To activate and deactivate the child-safety function, the MODE button (=Timer button) must be activated together with the „„Minus“ button, or, with appliances featuring a Temperature Selection Switch, this must be put into the „Minus“ position when activating the MODE button (=Timer button).

3. Functions of appliance

3.1 Oven functions, capacities and small consumer - appliance-specific

Brand / Market: AEG (Nexxxt) Germany
Oven class Perfect1-without pyrolytical cleaning
Electronic: OVC 1000

			heating elements (Watt)				small loads (Watt)				
			grill element	top element	bottom element	rear element	cooking fan	cooling fan	oven lamp back wall	Power (W)	current ampere (W)
oven functions	suggested temperature	Boost	1900	1000	1000	1900	40	25	40		
Pos.0 (OFF)											
Pos.1 (lighting)	-		-	-	-	-	-	-	X	40	0,2
Pos.2	150	A	-	X	X	X	X	X	X	3005	13,1
Pos.3 (top-/bottom el.)	200	A	-	X	X	-	-	X	X	2065	9,0
Pos.4	180	A	X	X	-	-	X	X	X	3005	13,1
Pos.5	300		X	X	-	-	-	X	X	2965	12,9
Pos.6	30		-	-	-	-	X	-	X	80	0,3
Pos.7	150		-	-	X	-	-	X	X	1065	4,6

Manual booster		A		X		X	X

Brand / Market: AEG (Nexxxt) Germany
Oven class Perfect1-with pyrolytical cleaning
Electronic: OVC 1000

			heating elements (Watt)				small loads (Watt)					
			grill element	top element	bottom element	rear element	cooking fan	cooling fan	oven lamp back wall	Türverriegelung	Power (W)	current ampere (W)
oven function	suggested temperature	Boost	1900	1000	1000	1900	40	25	40	5		
Pos.0 (OFF)												
Pos.1 (lighting)	-		-	-	-	-	-	-	X	-	40	0,2
Pos.2	150	A	-	X	X	X	X	X	X	-	3005	13,1
Pos.3 (top-/bottom el.)	200	A	-	X	X	-	-	X	X	-	2065	9,0
Pos.4	180	A	X	X	-	-	X	X	X	-	3005	13,1
Pos.5	300		X	X	-	-	-	X	X	-	2965	12,9
Pos.6	30		-	-	-	-	X	X	-	-	80	0,3
Pos.7	150		-	-	X	-	-	X	X	-	1065	4,6
Pos.8 (Pyro2)	2 diff. Durations		X	X	X	-	X	X	-	X	2930	12,7

Manual booster		A		X		X	X

Brand / Market: AEG (Nexxxt) UK
Oven class Perfect1-with pyrolytical cleaning
Electronic: OVC 1000

			heating elements (Watt)				small loads (Watt)					
			grill element	top element	bottom element	rear element	cooking fan	cooling fan	oven lamp back wall	Türverriegelung	Power (W)	current ampere (W)
oven function	suggested temperature	Boost	1900	1000	1000	1900	40	25	40	5		
Pos.0 (OFF)												
Pos.1	300		X	X	-	-	-	X	X	-	2965	12,9
Pos.2	300		X	-	-	-	-	X	X	-	1965	8,5
Pos.3	150	A	-	X	X	X	X	X	X	-	3005	13,1
Pos.4 (top-/bottom el.)	200	A	-	X	X	-	-	X	X	-	2065	9,0
Pos.5	180	A	X	X	-	-	X	X	X	-	3005	13,1
Pos.6	150	A	-	X	X	-	X	X	X	-	2105	9,2
Pos.7	30		-	-	-	-	X	-	X	-	80	0,3
Pos.8 (Pyro2)	2 diff. Durations		X	X	X	-	X	X	-	X	2930	12,7

Manual booster		A		X		X	X

Brand / Market: AEG (Nexxxt) Export
Oven class Classic-w ith pyrolytical cleaning
Electronic: OVC 1000

			heating elements (Watt)			small loads (Watt)					
			grill element	top element	bottom element	cooking fan	cooling fan	oven lamp back wall	Türverriegelung	Power (W)	current ampere (W)
oven function	suggested temperature	Boost	1900	1000	1000	40	25	40	5		
Pos.0 (OFF)											
Pos.1 (lighting)	-		-	-	-	-	-	X	-	40	0,2
Pos.2	150	A	-	X	X	X	X	X	-	2105	9,2
Pos.3 (top-/bottom el.)	200	A	-	X	X	-	X	X	-	2065	9,0
Pos.4	180	A	X	X	-	X	X	X	-	3005	13,1
Pos.5	300		X	X	-	-	X	X	-	2965	12,9
Pos.6	30		-	-	-	X	-	X	-	80	0,3
Pos.7	150		-	-	X	-	X	X	-	1065	4,6
Pos.8 (Pyro2)	2 diff. Durations		X	X	X	X	X	-	X	2930	12,7

Manual booster		A	X		X	X

Brand / Market: AEG (Nexxxt) Export
Oven class Perfect1-w ithout pyrolytical cleaning
Electronic: OVC 1000

			heating elements (Watt)				small loads (Watt)				
			grill element	top element	bottom element	rear element	cooking fan	cooling fan	oven lamp back wall	Power (W)	current ampere (W)
oven function	suggested temperature	Boost	1900	1000	1000	1900	40	25	40		
Pos.0 (OFF)											
Pos.1	150	A	-	X	X	X	X	X	X	3005	13,1
Pos.2 (top-/bottom el.)	200	A	-	X	X	-	-	X	X	2065	9,0
Pos.3	180	A	X	X	-	-	X	X	X	3005	13,1
Pos.4	300		X	X	-	-	-	X	X	2965	12,9
Pos.5	300		X	-	-	-	-	X	X	1965	8,5
Pos.6	30		-	-	-	-	X	-	X	80	0,3
Pos.7	150		-	-	X	-	-	X	X	1065	4,6

Manual booster		A	X	X			X

Brand / Market: AEG (Nexxxt) Export
Oven class Perfect1-w ith pyrolytical cleaning
Electronic: OVC 1000

			heating elements (Watt)				small loads (Watt)					
			grill element	top element	bottom element	rear element	cooking fan	cooling fan	oven lamp back wall	Türverriegelung	Power (W)	current ampere (W)
oven function	suggested temperature	Boost	1900	1000	1000	1900	40	25	40	5		
Pos.0 (OFF)												
Pos.1	150	A	-	X	X	X	X	X	X	-	3005	13,1
Pos.2 (top-/bottom el.)	200	A	-	X	X	-	-	X	X	-	2065	9,0
Pos.3	180	A	X	X	-	-	X	X	X	-	3005	13,1
Pos.4	300		X	X	-	-	-	X	X	-	2965	12,9
Pos.5	300		X	-	-	-	-	X	X	-	1965	8,5
Pos.6	30		-	-	-	-	X	-	X	-	80	0,3
Pos.7	150		-	-	X	-	-	X	X	-	1065	4,6
Pos.8 (Pyro2)	2 diff. Durations		X	X	X	-	X	X	-	X	2930	12,7

Manual booster		A		X		X	X

Brand / Market: Arthur Martin
Oven class without hot air system
Electronic: OVC 1000

			heating elements (Watt)		small loads (Watt)				
			top/grill element	bottom element	cooling fan	oven lamp back wall	Motor Grilspieß	Power (W)	current ampere (W)
oven function	suggested temperature	Boost	2300	1000	25	40	40		
Pos.0 (OFF)									
Pos.1	200		X	X	X	X	-	3365	14,6
Pos.2	180		X	X	X	X	-	3365	14,6
Pos.3	250		X	-	X	X	-	2365	10,3
Pos.4	250		X	-	X	X	X	2405	10,5
Pos.5	210	A	X	X	X	X	-	3365	14,6
Pos.6	80		X	X	X	X	-	3365	14,6
Pos.7	200	A	X	X	X	X	-	3365	14,6

booster "AUTO"		A	X

Brand / Market: Arthur Martin
Oven class Circulated-(with hot air, without pyrolytical cleaning)
Electronic: OVC1000

			heating elements (Watt)		small loads (Watt)					
			top/grill element	bottom element	cooking fan	cooling fan	oven lamp back wall	Motor Grillspieß	Power (W)	current ampere (W)
oven function	suggested temperature	Boost	2300	1000	40	25	40	40		
Pos.0 (OFF)										
Pos.1	180		X	X	-	X	X	-	2365	10,3
Pos.2	180		X	X	X	X	X	-	3405	14,8
Pos.3	200		X	-	X	X	X	-	2405	10,5
Pos.4	250		X	-	-	X	X	X	2405	10,5
Pos.5	210	A	X	X	-	X	X	-	3365	14,6
Pos.6 (keep warm)	80		X	X	-	X	X	-	3365	14,6
Pos.7	200	A	X	X	-	X	X	-	3365	14,6

booster "AUTO"		A	X		X

Brand / Market: Arthur Martin
Oven class Circulated-(with hot air and with pyrolytical cleaning)
Electronic: OVC 1000

			heating elements (Watt)		small loads (Watt)						
			top/grill element	bottom element	cooking fan	cooling fan	oven lamp back wall	Motor Grillspieß	Türverriegelung	Power (W)	current ampere (W)
oven function	suggested temperature	Boost	2300	1000	40	25	40	40	5		
Pos.0 (OFF)											
Pos.1	180		X	X	-	X	X	-	-	2365	10,3
Pos.2	180		X	X	X	X	X	-	-	3405	14,8
Pos.3	200		X	-	X	X	X	-	-	2405	10,5
Pos.4	250		X	-	-	X	X	X	-	2405	10,5
Pos.5	210	A	X	X	-	X	X	-	-	3365	14,6
Pos.6 (keep warm)	80		X	X	-	X	X	-	-	3365	14,6
Pos.7	200	A	X	X	-	X	X	-	-	3365	14,6
Pos.8 (Pyro3)	3 diff. Durations		X	X	X	X	-	-	X	3330	14,5

booster "AUTO"		A	X		X

Brand / Market: Arthur Martin (ICON)
Oven class Circulated-(with hot air and without pyrolytical cleaning)
Electronic: OVC 1000

			heating elements (Watt)		small loads (Watt)					
			top/grill element	bottom element	cooking fan	cooling fan	oven lamp back wall	Motor Grillspieß	Power (W)	current ampere (W)
oven function	suggested temperature	Boost	2300	1000	40	25	40	40		
Pos.0 (OFF)										
Pos.1 (top-/bottom el.)	180		X	X	-	X	X	-	3365	14,6
Pos.2	180		X	X	X	X	X	-	3405	14,8
Pos.3	200		X	-	X	X	X	-	2365	10,3
Pos.4	250		X	-	-	X	X	X	2405	10,5
Pos.5	210	A	X	X	-	X	X	-	3365	14,6
Pos.6 (keep warm)	80		X	X	-	X	X	-	3365	14,6
Pos.7	200	A	X	X	-	X	X	-	3365	14,6
Pos.8	250		X	X	X	X	X	-	3405	14,8

booster "AUTO"		A	X		X

Brand / Market: AEG UK
Oven class Ovens (M2)
Electronic: OVC 1000

			heating elements (Watt)				small loads (Watt)				
			grill element	top element	bottom element	rear element	cooking fan	cooling fan	oven lamp back wall	Power (W)	current ampere (W)
oven function	suggested temperature	Boost	1900	1000	1000	1900	40	25	40		
Pos.0 (OFF)											
Pos.1 (lighting)	-		-	-	-	-	-	-	X	40	0,2
Pos.2	300		X	-	-	-	-	X	X	1965	8,5
Pos.3	150	A	-	X	X	X	X	X	X	3005	13,1
Pos.4 (top-/bottom el.)	200	A	-	X	X	-	-	X	X	2065	9,0
Pos.5	180		X	-	-	-	X	X	X	2005	8,7
Pos.6	150	A	-	X	X	-	X	X	X	2105	9,2
Pos.7	30		-	-	-	-	X	-	X	80	0,3
Pos.8	120/80		-	X	X	X	X	X	X	3005	13,1

booster "AUTO"		A		X	X		X

Brand / Market: Electrolux / Juno
Oven class with pyrolytical cleaning
Electronic: OVC 1000

			heating elements (Watt)				small loads (Watt)				
			grill element	top element	bottom element	rear element	cooking fan	cooling fan	oven lamp back wall	Power (W)	current ampere (W)
oven function	suggested temperature	Boost	1900	1000	1000	2400	40	25	40		
Pos.0 (OFF)											
Pos.1 (lighting)	-		-	-	-	-	-	-	X	40	0,2
Pos.2	180		-	-	-	X	X	X	X	2505	10,9
Pos.3 (top-/bottom el.)	200	A	-	X	X	-	-	X	X	2105	9,2
Pos.4	200	A	-	-	X	X	X	X	X	3505	15,2
Pos.5	180	A	X	-	-	-	X	X	X	2005	8,7
Pos.6	250		X	-	-	-	-	X	X	1965	8,5
Pos.7	250		X	X	-	-	-	X	X	2965	12,9
Pos.8	120		-	-	X	-	-	X	X	1065	4,6
Pos.9 (Pyro2)	2 diff. Durations		X	X	X	-	X	X	-	2970	12,9

booster "AUTO"		A	X		X		X

Brand / Market: AEG (Century1)
Oven class without pyrolytical cleaning
Electronic: OVC 1000

			heating elements (Watt)				small loads (Watt)				
			grill element	top element	bottom element	rear element	cooking fan	cooling fan	oven lamp back wall	Power (W)	current ampere (W)
oven function	suggested temperature	Boost	1900	1000	1000	1900	40	25	40		
Pos.0 (OFF)											
Pos.1 (lighting)	-		-	-	-	-	-	-	X	40	0,2
Pos.2	150	A	-	X	X	X	X	X	X	3005	13,1
Pos.3 (top-/bottom el.)	200	A	-	X	X	-	-	X	X	2065	9,0
Pos.4	180	A	X	X	-	-	X	X	X	3005	13,1
Pos.5	300		X	X	-	-	-	X	X	2965	12,9
Pos.6	300		X	-	-	-	-	X	X	1965	8,5
Pos.7	30		-	-	-	-	X	-	X	80	0,3
Pos.8	150		-	-	X	-	-	X	X	1065	4,6

Manual booster		A		X		X	X

Brand / Market: AEG (Century1)
Oven class with pyrolytical cleaning
Electronic: OVC 1000

			heating elements (Watt)				small loads (Watt)					
			grill element	top element	bottom element	rear element	cooking fan	cooling fan	oven lamp back wall	Türverriegelung	Power (W)	current ampere (W)
oven function	suggested temperature	Boost	1900	1000	1000	1900	40	25	40	5		
Pos.0 (OFF)												
Pos.1 (lighting)	-		-	-	-	-	-	-	X	-	40	0,2
Pos.2	150	A	-	X	X	X	X	X	X	-	3005	13,1
Pos.3 (top-/bottom el.)	200	A	-	X	X	-	-	X	X	-	2065	9,0
Pos.4	180	A	X	X	-	-	X	X	X	-	3005	13,1
Pos.5	300		X	X	-	-	-	X	X	-	2965	12,9
Pos.6	300		X	-	-	-	-	X	X	-	1965	8,5
Pos.7	30		-	-	-	-	X	-	X	-	80	0,3
Pos.8	150		-	-	X	-	-	X	X	-	1065	4,6
Pos.9 (Pyro2)	2 diff. Durations		X	X	X	-	X	X	-	X	2930	12,7

Manual booster		A		X		X	X

Brand / Market: AEG (Nexxxt) UK - double oven
Oven class without pyrolytical cleaning
Electronic: OVC 1000

			heating elements (Watt)				small loads (Watt)				
			grill element	top element	bottom element	rear element	cooking fan	cooling fan	oven lamp back wall	Power (W)	current ampere (W)
oven function	suggested temperature	Boost	1600	700	1000	2000	13	25	25		
Pos.0 (OFF)											
Pos.1 (lighting)			-	-	-	-	-	-	X	25	0,1
Pos.2	250		X	X	-	-	-	X	X	2350	10,2
Pos.3	250		X	-	-	-	-	X	X	1650	7,2
Pos.4	150	A	-	X	X	X	X	X	X	3063	13,3
Pos.5 (top-/bottom el.)	200	A	-	X	X	-	-	X	X	1750	7,6
Pos.6	180	A	X	X	-	-	X	X	X	2363	10,3
Pos.7	150	A	-	X	X	-	X	X	X	1763	7,7
Pos.8	30		-	-	-	-	X	-	X	38	0,2

Manual booster		A		X		X	X

Brand / Market: AEG Export
Oven class Classic
Electronic: OVC 2000

			heating elements (Watt)			small loads (Watt)					
			grill element	top element	bottom element	cooking fan	cooling fan	oven lamp back wall	door lock	Power (W)	current ampere (W)
oven functions	suggested temperature	Boost	1900	1000	1000	40	25	40	5		
Pos.0 (OFF)											
Pos.1 (lighting)	-		-	-	-	-	-	X	-	40	0,2
Pos.2	150	A	-	X	X	X	X	X	-	2105	9,2
Pos.3 (top-/bottom el.)	200	A	-	X	X	-	X	X	-	2065	9,0
Pos.4	180	A	X	X	-	X	X	X	-	3005	13,1
Pos.5	300		X	X	-	-	X	X	-	1965	8,5
Pos.6	30		-	-	-	X	-	X	-	80	0,3
Pos.7	150		-	-	X	-	X	X	-	1065	4,6
Pos.8 (Pyro2)	2 diff. Durations		X	X	X	X	X	-	X	2930	12,7

Manual booster		A	X		X	X

Brand / Market: AEG Export
Oven class Perfect1without pyrolytical cleaning
Electronic: OVC 2000

			heating elements (Watt)				small loads (Watt)				
			grill element	top element	bottom element	rear element	cooking fan	cooling fan	oven lamp back wall	Power (W)	current ampere (W)
oven functions	suggested temperature	Boost	1900	1000	1000	1900	40	25	40		
Pos.0 (OFF)											
Pos.1	150	A	-	X	X	X	X	X	X	40	0,2
Pos.2 (top-/bottom el.)	200	A	-	X	X	-	-	X	X	2105	9,2
Pos.3	180	A	X	X	-	-	X	X	X	2065	9,0
Pos.4	300		X	X	-	-	-	X	X	3005	13,1
Pos.5	300		X	-	-	-	-	X	X	1965	8,5
Pos.6	30		-	-	-	-	X	-	X	80	0,3
Pos.7	150		-	-	X	-	-	X	X	1065	4,6

Manual booster		A		X		X	X

Brand / Market: AEG Export
Oven class Perfect1 with pyrolytical cleaning
Electronic: OVC2000

			heating elements (Watt)				small loads (Watt)					
			grill element	top element	bottom element	rear element	cooking fan	cooling fan	oven lamp back wall	door lock	Power (W)	current ampere (W)
oven functions	suggested temperature	Boost	1900	1000	1000	1900	40	25	40	5		
Pos.0 (OFF)												
Pos.1	150	A	-	X	X	X	X	X	X	X	40	0,2
Pos.2 (top-/bottom el.)	200	A	-	X	X	-	-	X	X	-	2105	9,2
Pos.3	180	A	X	X	-	-	X	X	X	-	2065	9,0
Pos.4	300		X	X	-	-	-	X	X	-	3005	13,1
Pos.5	300		X	-	-	-	-	X	X	-	1965	8,5
Pos.6	30		-	-	-	-	X	-	X	-	80	0,3
Pos.7	150		-	-	X	-	-	X	X	-	1065	4,6
Pos.8 (Pyro2)	2 diff. Durations		X	X	X	-	X	X	-	X	2930	12,7

Manual booster		A		X		X	X

Brand / Market: ELECTROLUX
Oven class Ovens (M2) without pyrolytical cleaning
Electronic: OVC 2000

			heating elements (Watt)				small loads (Watt)				
			grill element	top element	bottom element	rear element	cooking fan	cooling fan	oven lamp back wall	Power (W)	current ampere (W)
oven functions	suggested temperature	Boost	1900	1000	1000	1900	40	25	40		
Pos.0 (OFF)											
Pos.1	180		-	-	-	X	X	X	X	2105	9,2
Pos.2 (top-/bottom el.)	200	A	-	X	X	-	-	X	X	2065	9,0
Pos.3	190		-	-	X	X	X	X	X	3005	13,1
Pos.4	120/80		-	-	-	X	X	X	X	2105	9,2
Pos.5	200		X	X	-	-	X	X	X	3005	13,1
Pos.6	250		X	X	-	-	-	X	X	2965	12,9
Pos.7	30		-	-	X	-	X	-	X	1080	4,7
Pos.8 (Beleuchtung)	-		-	-	-	-	-	-	X	40	0,2

Manual booster"AUTO"		A		X		X	X

Brand / Market: ELECTROLUX
Oven class Ovens (M2) with pyrolytical cleaning
Electronic: OVC 2000

			heating elements (Watt)				small loads (Watt)					
			grill element	top element	bottom element	rear element	cooking fan	cooling fan	oven lamp back wall	door lock	Power (W)	current ampere (W)
oven functions	suggested temperature	Boost	1900	1000	1000	1900	40	25	40	5		
Pos.0 (OFF)												
Pos.1	180		-	-	-	X	X	X	X	-	2105	9,2
Pos.2 (top-/bottom el.)	200	A	-	X	X	-	-	X	X	-	2065	9,0
Pos.3	190		-	-	X	X	X	X	X	-	3005	13,1
Pos.4	120/80		-	-	-	X	X	X	X	-	2105	9,2
Pos.5	200		X	X	-	-	X	X	X	-	3005	13,1
Pos.6	250		X	X	-	-	-	X	X	-	2965	12,9
Pos.7	30		-	-	X	-	X	-	X	-	1080	4,7
Pos.8 (Pyro2)	2 diff. Durations		X	X	X	-	X	X	-	X	2930	12,7

Manual booster"AUTO"		A		X		X	X

Brand / Market: Electrolux / Juno
Oven class with pyrolytical cleaning
Electronic: OVC 1000

			heating elements (Watt)				small loads (Watt)					
			grill element	top element	bottom element	rear element	cooking fan	cooling fan	oven lamp back wall	door lock	Power (W)	current ampere (W)
oven functions	suggested temperature	Boost	1900	1000	1000	2400	40	25	40	5		
Pos.0 (OFF)												
Pos.1 (lighting)	-		-	-	-	-	-	-	X	-	40	0,2
Pos.2	180		-	-	-	X	X	X	X	-	2505	10,9
Pos.3 (top-/bottom el.)	200	A	-	X	X	-	-	X	X	-	2065	9,0
Pos.4	200	A	-	-	X	X	X	X	X	-	3505	15,2
Pos.5	180	A	X	-	-	-	X	X	X	-	2005	8,7
Pos.6	250		X	-	-	-	-	X	X	-	1965	8,5
Pos.7	250		X	X	-	-	-	X	X	-	2965	12,9
Pos.8	120		-	-	X	-	-	X	X	-	1065	4,6
Pos.9 (Pyro)	2 diff. Durations		X	X	X	-	X	X	-	X	2930	12,7

Manual booster"AUTO"		A	X		X		X

3.2 Pyrolitical cleaning - Explanation

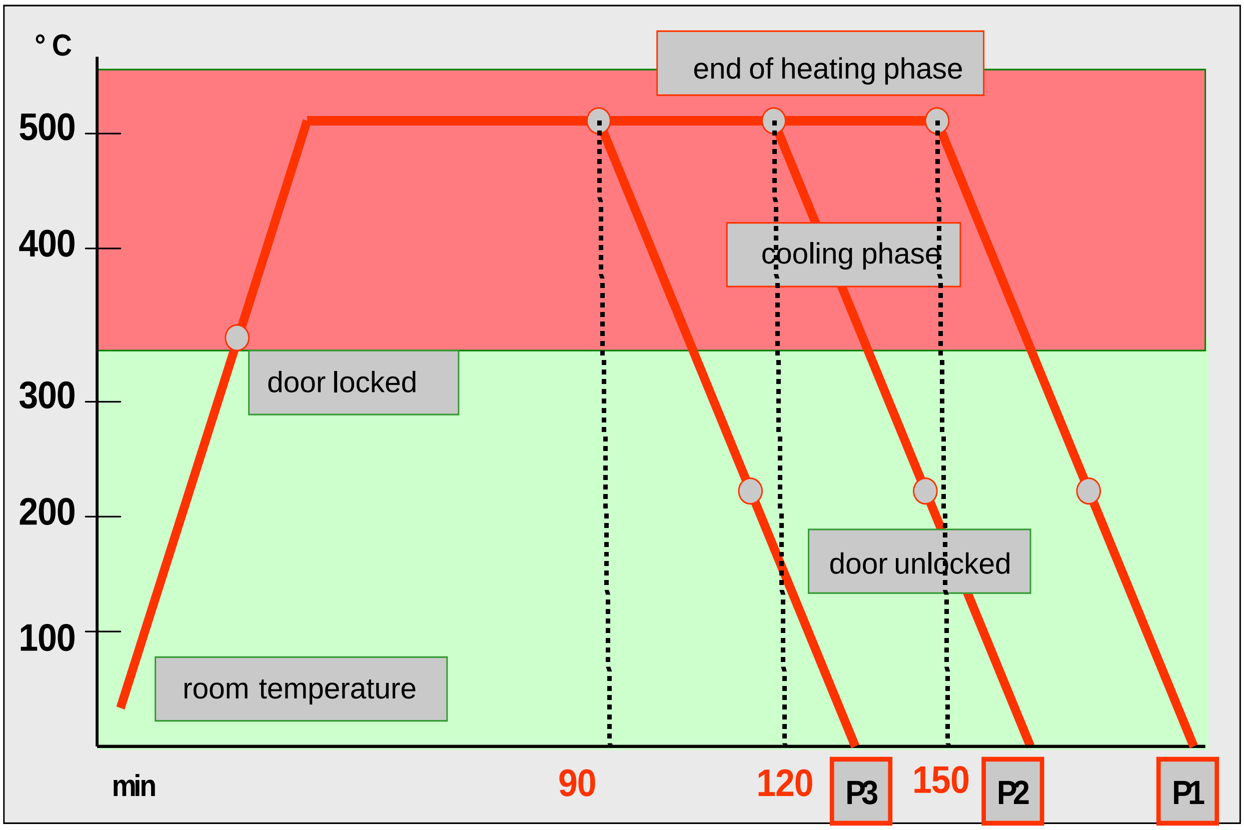


Fig. heating-up curve temperature (°C) / time (min

With the Pyroluxe self-cleaning system the residues in the interior are carbonized to ashes at high temperatures. The centre of gravity temperature of the muffle is approx. 500°C.

A max. selection of three pyrolysis durations (P…) can be made per appliance class and equipment.

Pyrolysis duration (heating duration)

P1	>	Heating period	150min
P2	>	Heating period	120min
P3	>	Heating period	90min

Note: In appliances which are equipped with two pyrolysis durations, P2 corresponds to the pyrolysis duration P3.

The oven door is locked at a centre of gravity temperature of the muffle of approx. 312°C, after a heating-up time of approx. 11 min.

The oven door is unlocked at a centre of gravity temperature of the muffle of approx. 204°C. The moment depends on the selected pyrolytic duration.

The cooling fan is running at an increased speed until the moment of unlocking. At a centre of gravity temperature of the muffle of approx. 130°C it switches off.

Caution: deviation with floor-mounted appliances

3.3 High-speed heating - Explanation

Explanation: Quick-Heating means reaching the selected oven temperature as quickly as possible.
After reaching the oven temperature, it switches back to the originally selected oven function (heating element configuration).

The Quick-Heating function is displayed depending on the appliance either by a symbol or by animated bar.

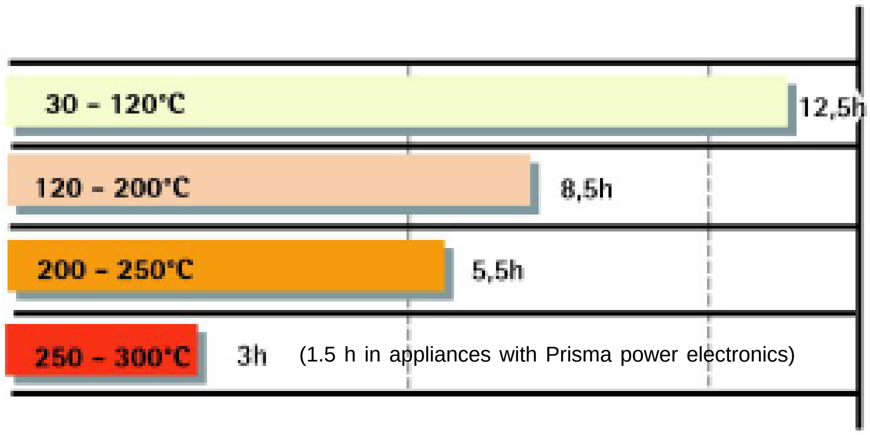
Note: Quick-Heating function - manual operation
Quick-Heating function „AUTO“ - Automatically active, not switchable

The type of Quick-Heating function available is in Chapter 3.1.

3.4 Safety function safety cutoff of oven

If the oven is not switched off after a specific period of time or if the temperature is not changed, then it switches off automatically.

The oven switches off at an oven temperature of:



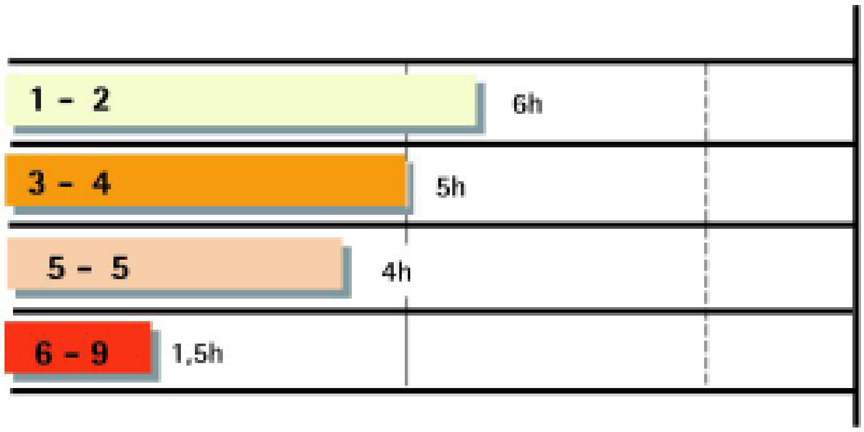
Putting into operation after a safety cutoff:
- Switch off appliance, or set selection switch to the 0 position

Note: The safety cutoff is cancelled, when the clock function „duration“ or „end“ has been set. Furthermore, it is not active with the functions, low-temperature cooking (bio cooking) and Pyrolyse.

3.5 Safety function safety cutoff of cooking zones

If the cooking zones are not switched off after a certain period of time, or the temperature not changed, they switch off automatically.

The temporal cutoff depends on the set cooking level:

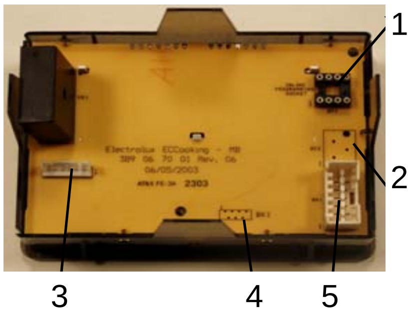


4. Functional parts - Component data, installation situation, dismantling

4.1 Functional parts - Oven control

4.1.1 Input electronic (UI) RHEA

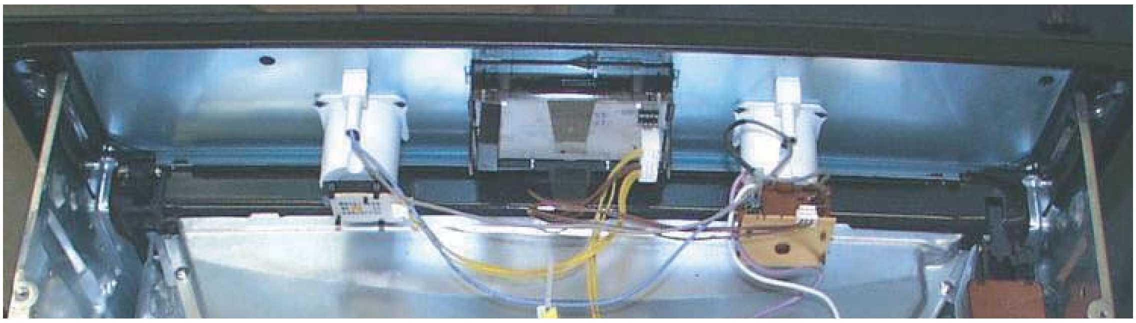
The RHEA input electronics consist primarily of an LED module and a microprocessor, along with diverse semi-conductor components. This controls the electronic control unit using a personalized program. The desired functions are activated using two or three push-buttons.





General Depiction - RHEA input electronics

1. Programming connection
2. Power electronics OVC2000 connection
3. Power electronics SOEC/OVC1000 connection
4. Sensor button connection (optional)
5. „Rotary/Shuttle“ input module connection



The illustration depicts the RHEA input electronics in an installed state with the two input modules, Rotary (right) and Shuttle (left).

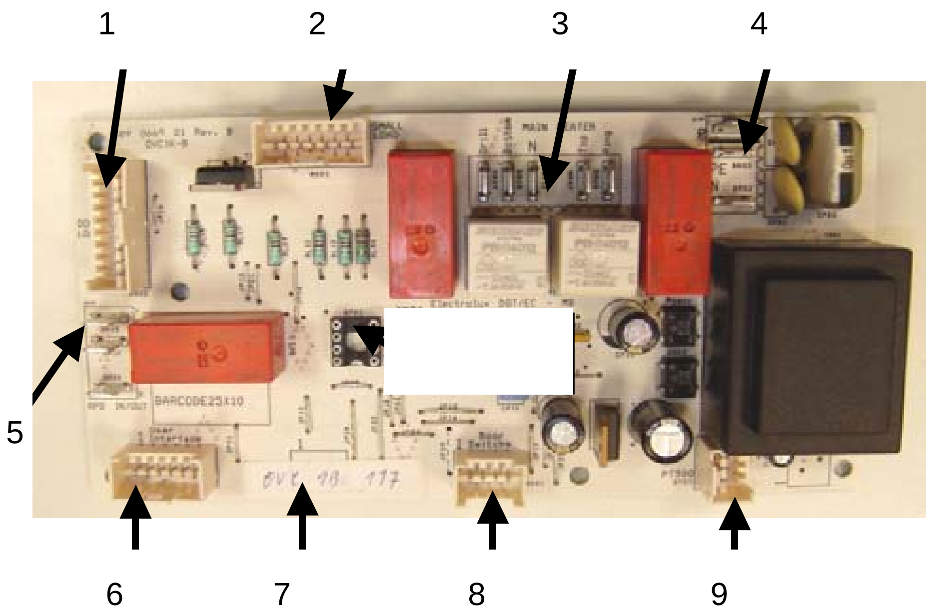
4.1.2 Power electronics

4.1.2.1 Power electronic (PB) OVC1000

This circuit board consists of a series of relays, a transformer and additional required components that are necessary for the communication between the input electronics and power electronics and which serve in the control of the appliance. It receives the electrical control impulses transmitted by the input electronics. In accordance with the received impulses, the desired heating element or small consumer is supplied with electricity. For wiring diagram see chapter 7.

Installation position is on the rear side of the appliance. After removing the rear housing panel, the power electronics are accessible.

Connection description



1. Door locking system
2. small load
3. heating elements
4. Electrical voltage supply
5. all-pole cutoff
6. input electronic (UI)
7. Analog Input
8. Digital Input
9. Temperature sensor PT500

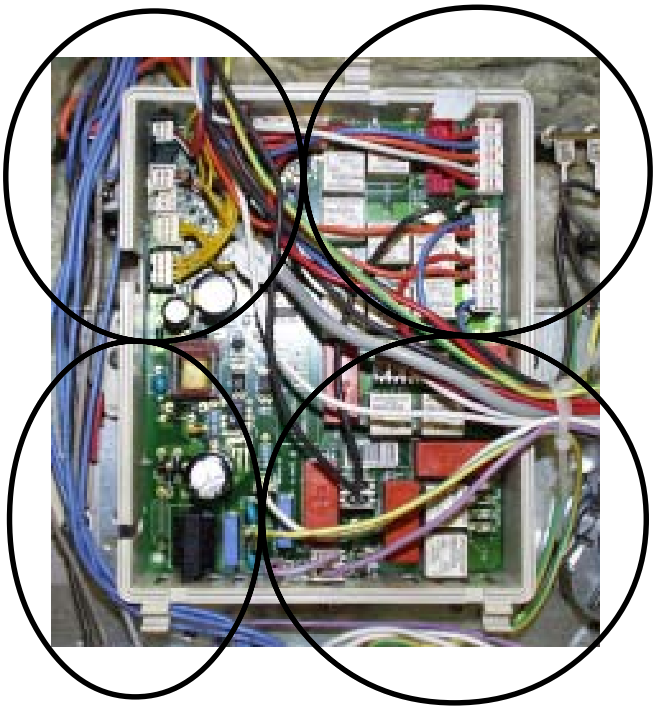


Fig.: Powerboard OVC2000 wired in the appliance





Fig.: assembly situation

Fig.: Spare part OVC2000

The power electronics are located on the rear side of the appliance and are accessible after removing the housing rear panel. The power board is installed in a so-called „functions box“ made of plastic. These two components, power electronics and plastic box, are also a replacement part unit (see Ill.)

Please refer to Chapter 7 for connection designations and possible measuring points.

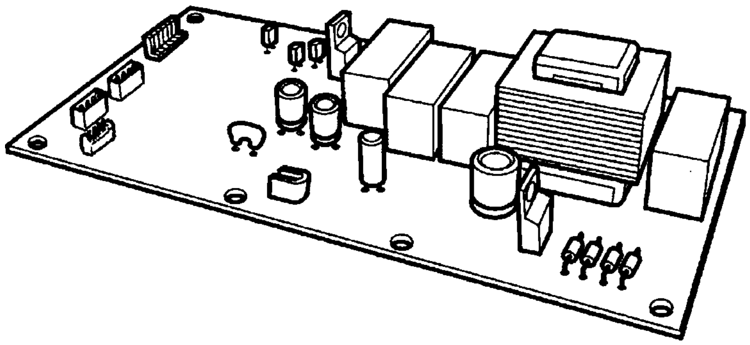
4.1.2.3 SOEC Power Board (power board)

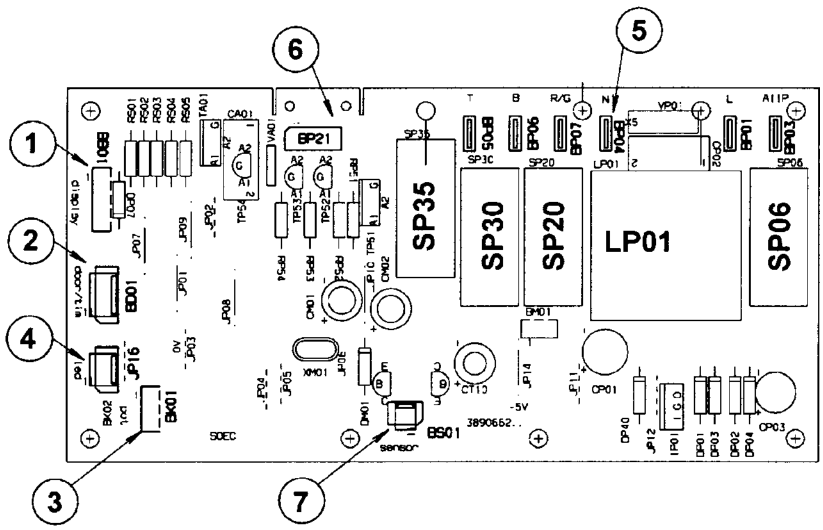
It is installed on the back of the device.

The power board manages the heating elements, the convection fan, the cooling fan and the oven illumination, in accordance with the information received from the control / display board.

This board consists of a feeder, through which the control / display board is also supplied with low voltage, four relays to control the high performance elements (heating elements) - the general SP06 safety relay and the SP35, SP30 and SP20 relays for the different heating elements, depending on the respective software version of the different models, and four triacs to control the low power elements (oven illumination, fan).

All the functions of the board are controlled by an integrated microprocessor. The following elements can also be connected to the power board, if necessary: steam control board and door locking device for the pyrolysis function.





1	-	Connection of BB01 display board	7	-	Connection of BS01temperature sensor
2	-	Connection to door locking, suspended shelf micro switch	LP01	-	Distribution transformer
			SP06	-	Second phase safety relay
3	-		SP20	-	Heating relay (*)
4	-		SP30	-	Heating relay (*)
5	-	Fast-on high performance connections	SP35	-	Heating relay (*)
6	-	BP21 low power load			

(*) The elements triggered will vary according to the version and the software installed.

4.1.3 Temperature sensor PT500

The temperature in the baking oven is measured by a temperature sensor (type PT 500) for appliances with control board. The sensor is provided at the rear of the appliance. It is used to transmit to the electronic systems the values for:

- cyclic heating the radiators until the selected temperature is reached;
- switch off the radiators in case of overheating of defective sensor;
- switching ON/OFF the cooling fan.

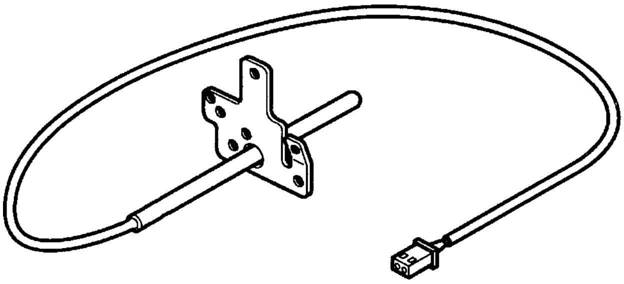


Fig. Temperature sensor

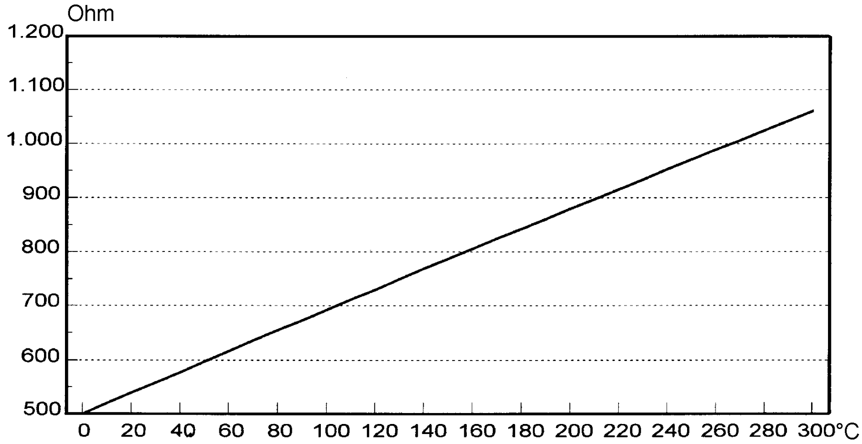


Fig. Electrical resistance of sensor depending on the ambient temperature

4.1.4 Door locking systems

4.1.4.1 Door locking system, standard

The appliances with pyrolytic self-cleaning system are provided with a specific door lock system (Fig. 1) This system prevents opening of the baking oven door with the pyrolysis switched on. The lock system is operated with 2 heated bimetallic elements which move a bar into position which then either blocks or releases the lock lever at the baking oven door. The system functions during the pyrolysis process independent of the electrical voltage.
The door lock is switched on at a temperature of the muffle centre of gravity (temperature in centre of baking oven) of 312 °C. Unlocking is at a temperature of approx. 180 °C via a Klixon (f11 in wiring diagram). The Klixon is arranged at the transverse beam beside the hot air motor (Fig. 2).



Fig. 1, Door lock

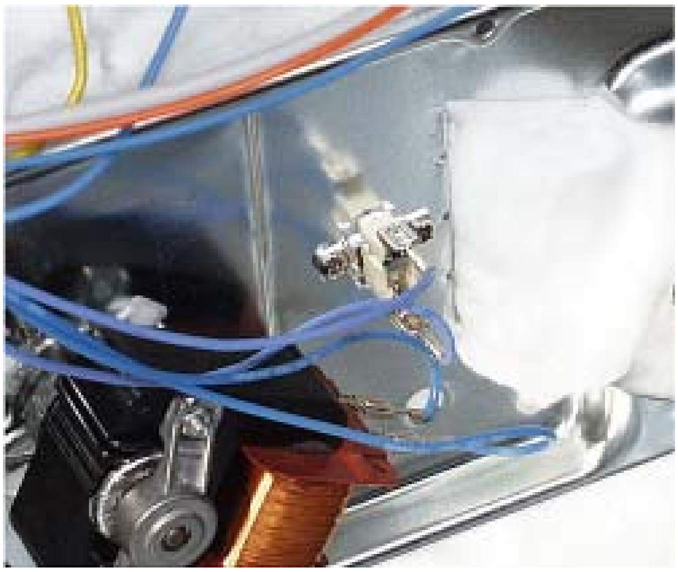


Fig. 2, Arrangement of Klixon

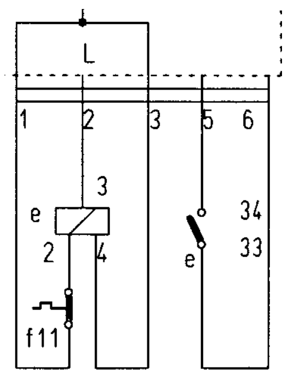


Fig. Switching of door lock

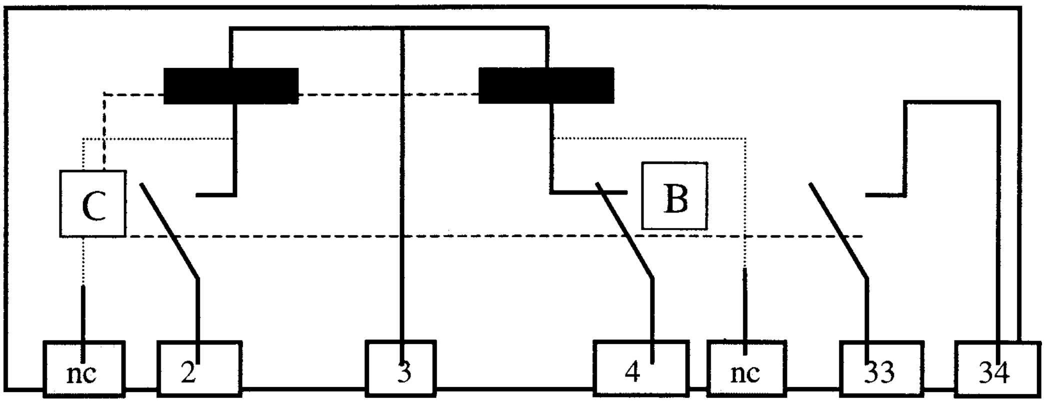
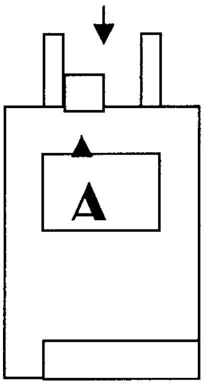


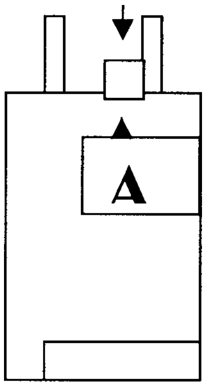
Fig. Door lock in unlocked state

2 – E Inlet unlocking   4 – Inlet lock
3 – Phase (230 V)   33/34 – Switch contacts (5 V, 100 mA)

unlocked



interlocked



As soon as a voltage of 230 V is applied to the contacts 3 and 4, the bar “A” moves to the other side after 2 – 10 seconds and blocks the lock lever mechanically. The door cannot be opened. At the same time, the internal contact “B” opens and disconnects the lock path. The switch contacts 33/ 34 close and signal that door lock is completed. The electronic signal completes the lock signal. Internal contact “C” closes.
For unlocking, a voltage of 230 V must be applied to contacts 2 and 3. The bar “A” moves backwards and releases the lock lever. The door can be opened provided that the contact f11 (Klixon) is closed.

4.1.4.2 Door locking system, motorics with door-switch light

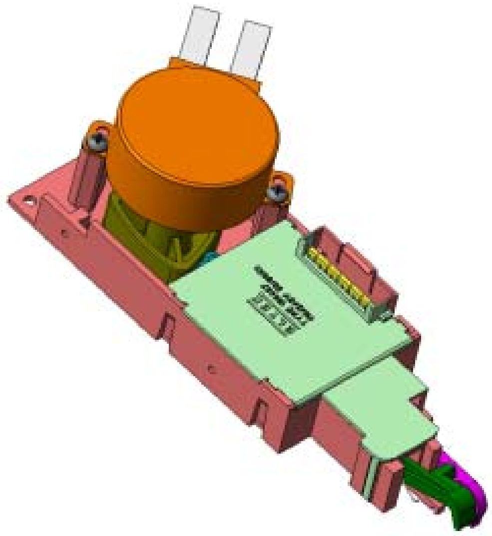
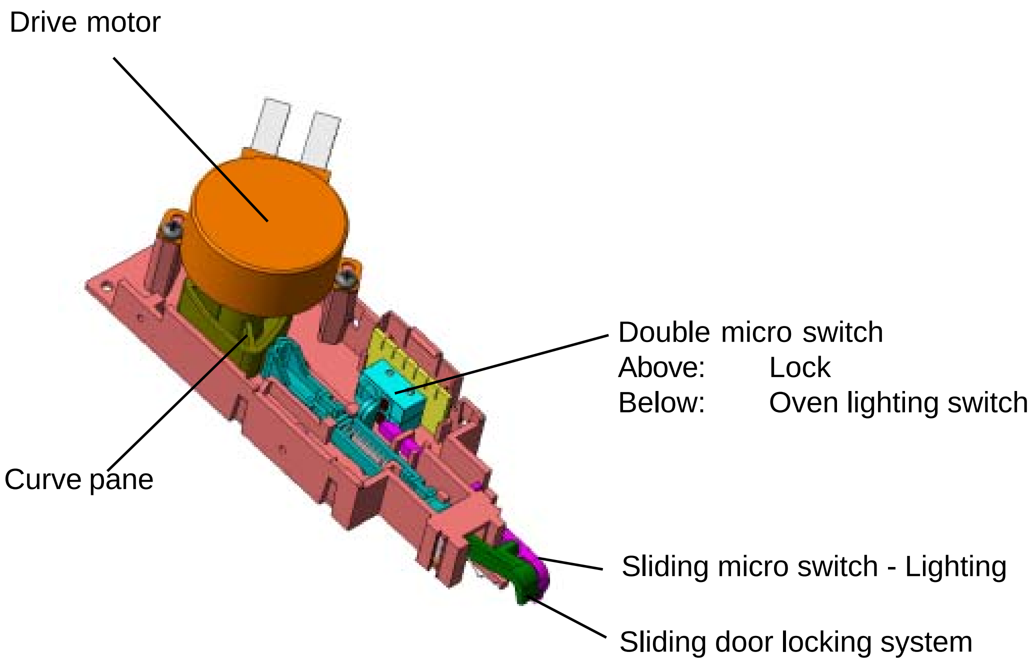
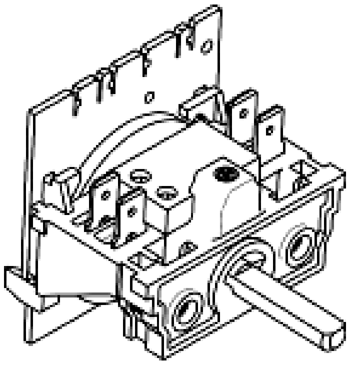
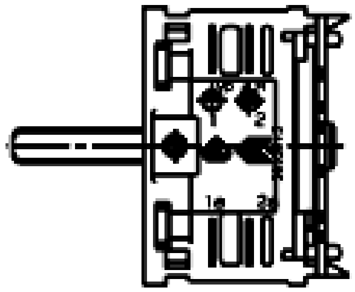


Fig.: Door locking system as complete component





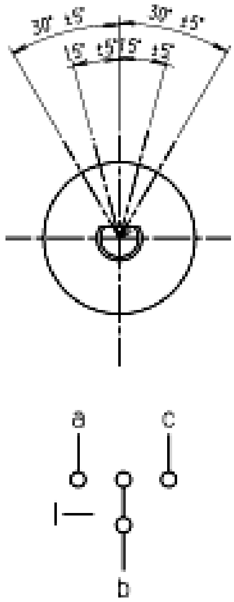


		Hauptschalter 16(6)250ac		contacts of conductor plate 10 mA/5Vdc									GND / +5V Signal
		1 1a	2 2a	49,6k 0k	48,1k 7,5k	36,5k 13,1k	31,4k 18,2k	25,8k 23,8k	20,7k 28,9k	15,6k 34k	10k 39,6k	0k 49,6k	
	Arr.												
0°	0			X									
40°	1	X			X								
80°	2	X				X							
120°	3	X					X						
160°	4	X	X					X					
200°	5	X	X						X				
240°	6	X								X			
280°	7	X									X		
320°	8	X										X	
Arretierung													

The desired heating module is selected by means of this module by means of turning movements in serrated 40° steps. Each 40° step means a changed resistance level at the printed circuit contacts (see automatic logic diagram). The signals of the input module received by the User Interface are communicated to the power board by data transmission.

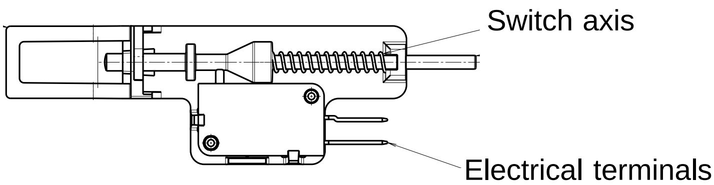
4.1.6 Temperature / Time Predetermined Level Transducer

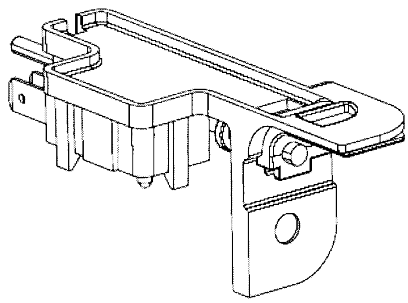




The temperature needed or the desired time are set by means of this component, according to the function set at the RHEA User Interface. These parameters can be changed from the basic position, by a 30° turn to the right and holding the turning grip in this positive position (increasing) or by a 30° turn to the left and holding the turning grip in this negative position (decreasing). If the predetermined level transducer is released after the level needed and wished has been reached, it will spring back to the initial position. The signals received will be accepted and processed by the RHEA User Interface.

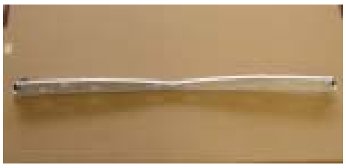
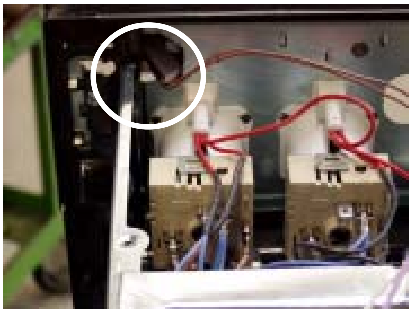
4.1.7 Door switch for the light



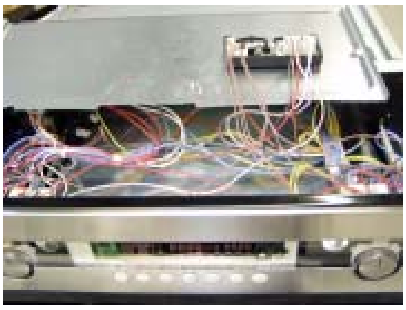
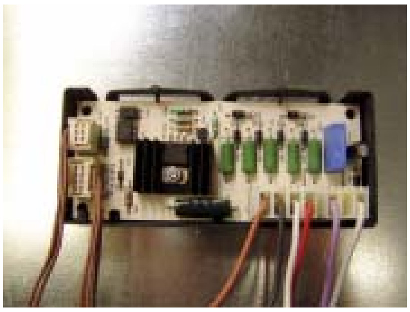


When opening the door of the oven, the lighting of the oven is activated over this component after the device has been switched on. The mounting position is at the top and right-hand corner of the front frame of the oven

4.1.8 Light bar in the control panel


The illustrations show the light bar as a separate component and the electric terminals from the perspective of the interior of the device, on the left and on the right respectively. The installation occurs in the truss of the control panel. The control panel must be removed in order to be able to deinstall the light bar.

The activation of the light bar occurs through a activation electronics that is hafted on the lower surface of the front cover. It provides the light bar with a voltage of 7V/18mA.

4.2 Functional parts - Cooking setting control

4.2.1 Power controller

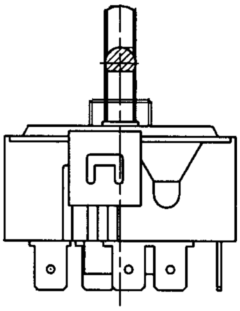


Fig. Power controller

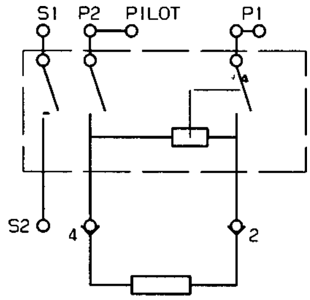


Fig. Switch in „OFF“ position
Input voltage 230 V

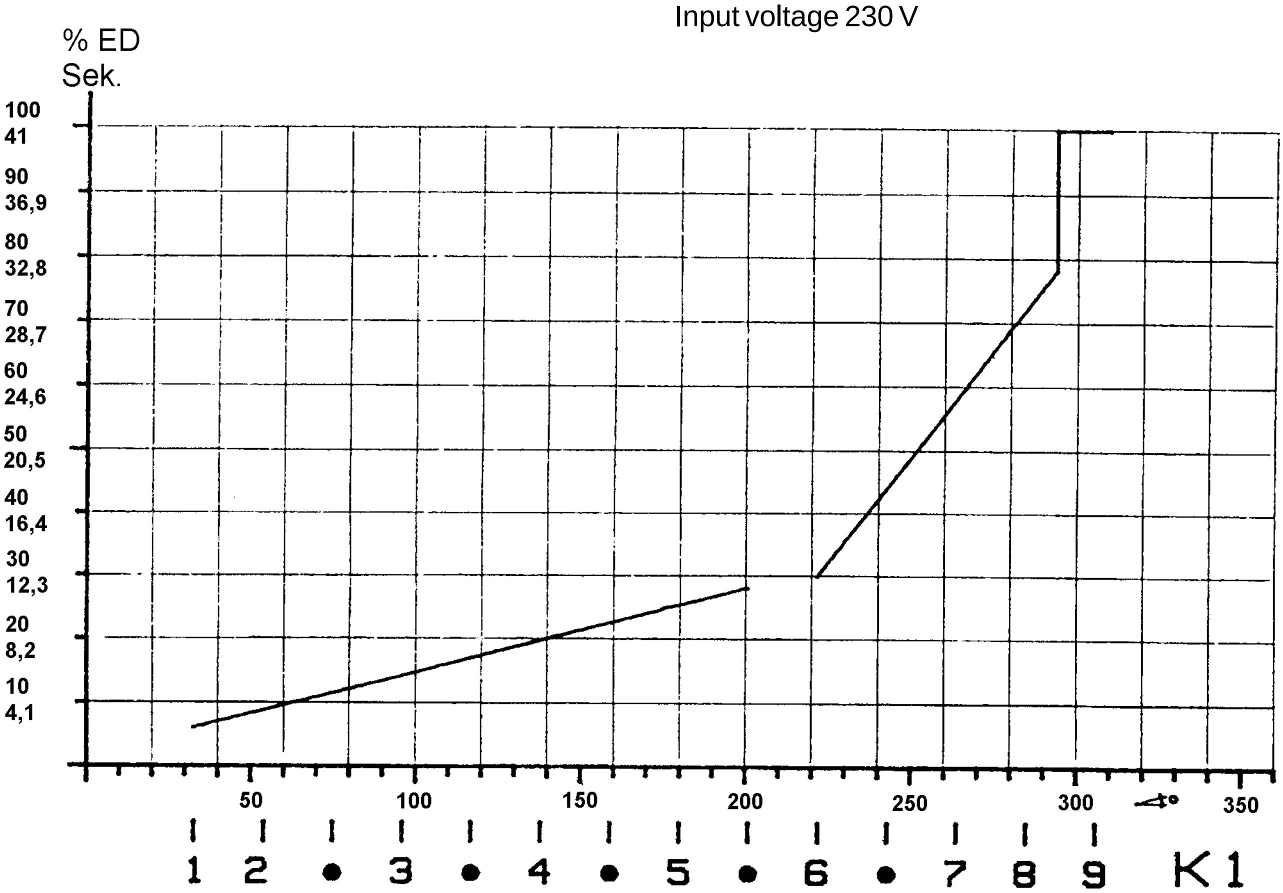
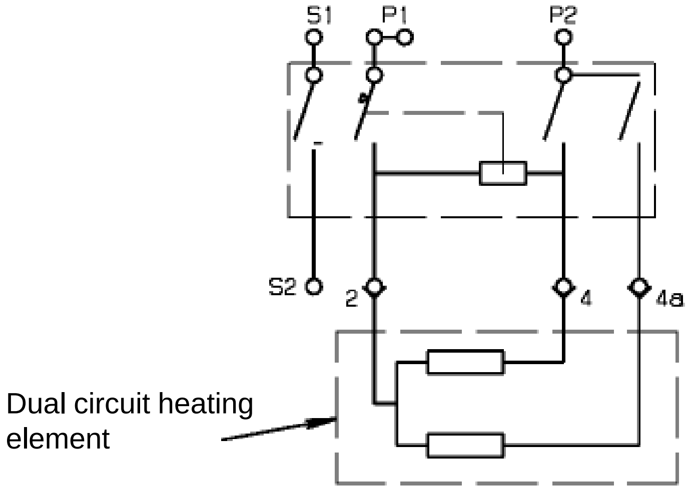


Fig. Performance characteristic
K1 – Knob position
% ED – Switching on period in percent
100 % corresponds to a switching on period of 41 seconds

The hot plates are controlled via the bimetallic contact P 1-2. The input voltage of 230 V is applied here.
Depending on the position of the knob, this contact determines how often the hot plate is switched on or off during a certain unit of time by cycling the maximum heating power (230 V or 0 V between contact 2 and 4) (refer to performance characteristic).

Continuous operation at max. heating power is hot plate 9.

The power characteristic shows the power controller in cycling mode.
The average switching on period for each knob position can be read off in % of the cycled and/or max. power.



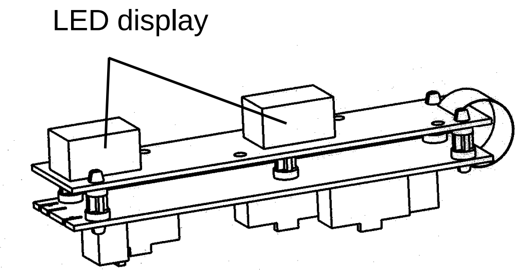
Dual circuit regulator

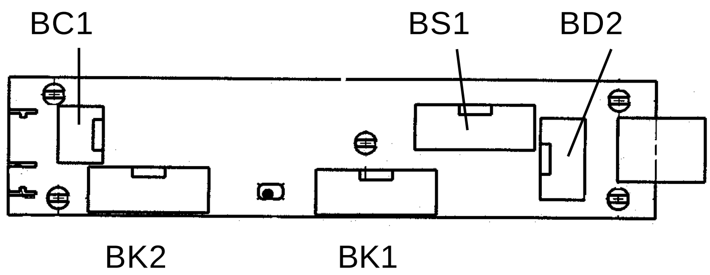
4.2.2 Input electronic HOC2000 and Input module



Fig.: input electronic HOC2000 and Input module in installed condition

Input electronic HOC2000



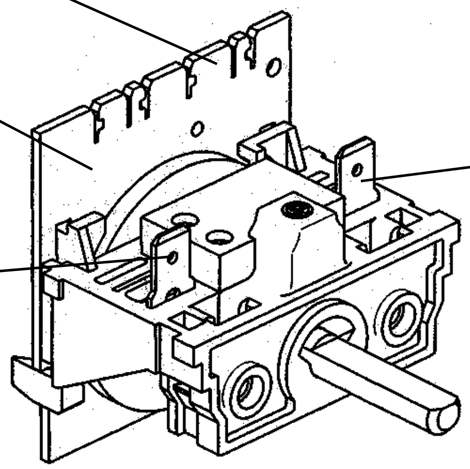


3d view

description of connection

Attention: The HOC2000 input electronics also consist of ESD-sensitive components.

Input module



The appropriate cooking zone relay which is located on the HOC2000 power board is provided with voltage via the main switch (make contact) 1/1a of the cooking zone switch (input module). The make contact is already closed from the first switching step. This corresponds to a rotation of 30° (see wiring diagram).

Any other switching step, approx. 18° results in a change of a resistance value which is transmitted by the conductor plate via data link to the HOC2000 user interface. So the input module works like a potentiometer.

Behind every rotation there is a specific resistance value, which on the other hand stands for a certain cooking level.

contacts of conductor plate 10mA/5Vdc

				51k	48k	45k	42k	39k	36k	33k	30k	27k	24k	21k	18k	15k	12k	9k	6k	3k	0k	1 – 3
		1 1a	2 2a	0k	3k	6k	9k	12k	15k	18k	21k	24k	27k	30k	33k	36k	39k	42k	45k	48k	51k	4
0°	0				X																	
30°	1	X				X																
48,57°	2	X					X															
67,14°	3	X						X														
85,71°	4	X							X													
104,28°	5	X								X												
122,85°	6	X									X											
141,42°	7	X										X										
159,99°	8	X											X									
178,57°	9	X												X								
197,14°	10	X													X							
215,71°	11	X														X						
234,28°	12	X															X					
252,85°	13	X																X				
271,42°	14	X																	X			
290°	15	X																		X		
310°	Impuls	X																			X	

contact name of connector

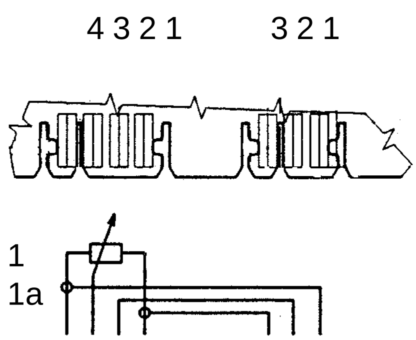


Fig.: wiring diagram input module

4.2.3 Cooking zone power board HOC2000

This board consists of a number of relays, a transformer and other components which are necessary for the power supply of relays and input boards.

It receives the electrical control signals transmitted by the input boards and supplies the relevant heating element (cooking zones) with power depending on the impulse/s.

The control relays select the various cooking zones, its number may change according to the type of appliance.

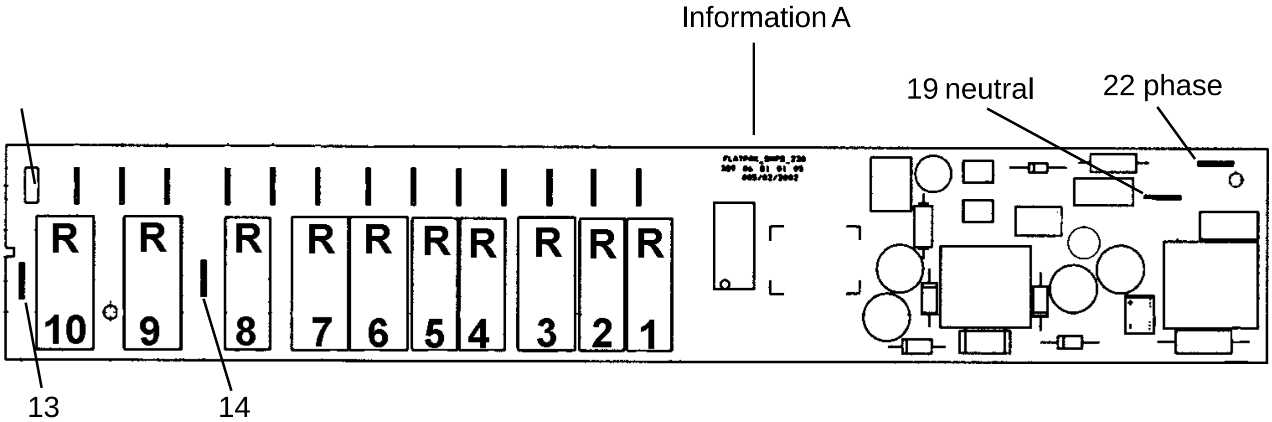
Voltage:	230V
Frequency:	50Hz/60Hz
Max. working temperature:	85° C

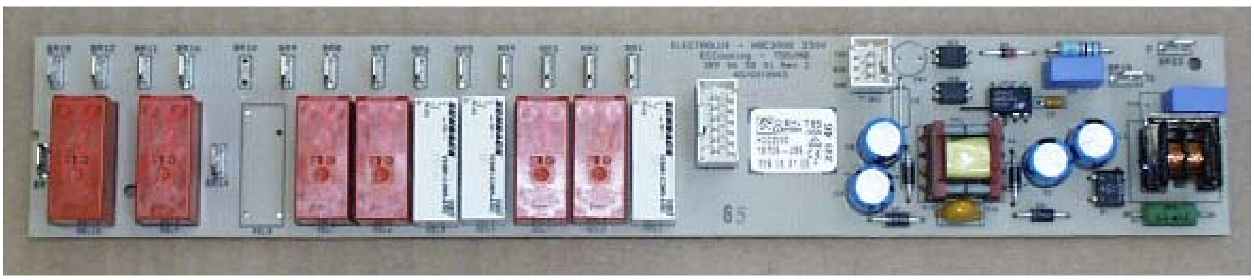
Information A: The power board is marked with
- the variant number
- the production date (week/year)

The various plug tags (BRxx) and relays (Rxx) are specified on the board. These specifications can also be found on the wiring diagram.

Also on the power board there is a safety temperature limiter which stops the power supply and switches off the appliance when exceeding a board temperature of 130°C. After a successful cooling down it switches back again and the built-in cooktop can be put into operation.

Between contact BR19 (neutral) and BR22 (phase) it is possible to measure the mains voltage.





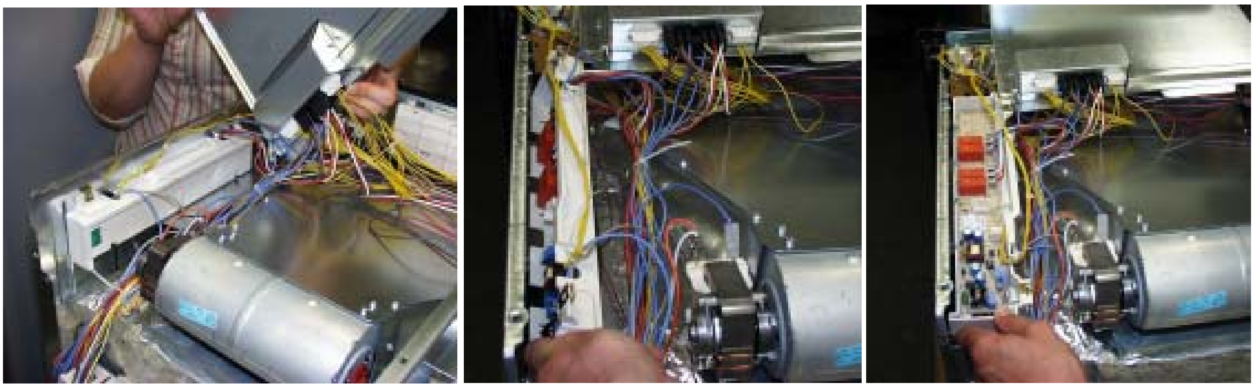


Fig.: HOC2000 power board built in the appliance (example built-in cooker)

The assembly position in the appliance is at the right side wall of the housing. For disassembly of the power board you first have to remove the housing lid. Afterwards you can unscrew both screws which fix the unit power board and plastic housing from the outside of the appliance.

Note: A built-in cooker must be removed completely from the built-in cavity for disassembling the power board.

5. Technical equipment

5.1 Temperature safety device

With built-in appliances, there is a temperature fuse on the side of the air channel that switches off the appliance in the event of overheating. The measured temperature value during a cutoff is 90°C.

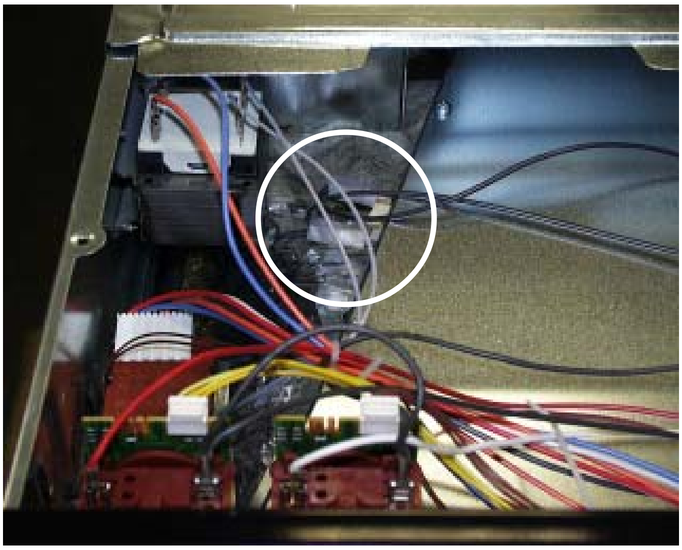


Fig.: Built-in position - Temperature fuse

Notes: - for wiring diagram see chapter 7
- Deviations possible with floor-mounted stoves

5.2 Fan after-running

The cooling fan switches on automatically when putting the appliance into operation. First it is in operation to keep cool the appliance surfaces. After the oven was switched off, the fan continues running to cool the appliance and then switches off automatically at a centre of gravity temperature of the muffle of approx. 120°C-130°C. The post-operative ventilation is controlled via the electronics.

Note: - for wiring diagram see chapter 7
- Deviations possible with floor-mounted stoves

5.3 Measure against wrong electrical connection

Not provided.

5.4 Oven rack protective circuit



Appliances with Pyroluxe self-cleaning system are provided with a microswitch. Dieser Mikroschalter befindet sich an der linken äußeren Seite der Komponentenplatte. **Only** with attached oven racks, **not** with slide-in grids, the microswitch interrupts a switch contact which prevents an activating of the pyrolytic function.

Note: for wiring diagram see chapter 7

6. Fault diagnosis/ What to do if ...?

6.1 Alarmmanagement (Faultcodes)

Alarmmanagement Powerboards Prisma, OVC1000 und OVC2000

Display	Description of fault	Fault repair
F0	Internal error	replace power electronics
F1	door cannot be locked	Test door locking system
F2	door cannot be unlocked	Test door locking system and unlocking thermostat f11
F3	software error	Execute network reset by disconnecting the appliance from the electricity supply and restarting
F94	Temperature sensor alarm - resulting in F4	Test temperature sensor, replace if necessary
F4	Temperature sensor without contact or short circuit	Test temperature sensor, replace if necessary
F5	Clotted heating element relay contacts on the power electronics	Replace power electronics
F95	Temperature alarm at power electronics - resulting in F6	Test built-in situation of the ventilation channel and the function of the cooling fan
F96	Temperature alarm at power electronics - resulting in F6	Test built-in situation of the ventilation channel and the function of the cooling fan
F6	Power electronics temperature too high	Test built-in situation of the ventilation channel and the function of the cooling fan
F7	Faulty electrical connection (only in appliances with Prisma power electronics)	Correctly connect the appliance and re-start
F8	No connection between power electronics and input electronics	Check connection line - replace electronic systems if necessary
F9	Micro processor resets itself independently (= Reset)	Execute network reset by disconnecting the appliance from the electricity supply and restarting
F10	Triac on power electronics defect	Activate Main Button, select an operation modus with hot air, wait for cooling ventilation start, replace power electronics again in the event of an error report following approximately 20 seconds
F11	Meat skewer sensor without contact or short-circuited	Check meat thermometer, also check bushing and wiring if necessary; if all this OK replace power electronics
F91	Temperature sensor alarm for steam generator - resulting in F12	Test temperature sensor, replace if necessary
F12	Temperature sensor of steam generator without contact or short-circuited	Test temperature sensor, replace if necessary
F13	Internal electronics error	Replace power electronics
F14	software error	Replace input electronics
F15	Internal electronics error	Replace input electronics
F16	Combined alarm Pyrolytic cleaning/cooking zone	Replace input electronics

Alarmmanagement Power Electronic SOEC

Display	Description of Fault	Possible Fault
E 001	Too high temperature in the muffle in pyrolysis operation (door locked)	Relay stuck, fault in the control, sensor not measuring correctly
E 008	Short circuit at the sensor entrance	Sensor defective, wiring defective
E 020	Too high temperature at the muffle in normal operation (door not locked)	Pyrolysis type of operation: Fault during locking or locking feedback during pyrolysis Non-pyrolysis type of operation: Too high temperature at the muffle, relay stuck, fault in the control, sensor not measuring correctly
E 021	Initially too high temperature during pyrolysis (door locked) then door unlocked	Relay stuck, fault in the control, sensor not measuring correctly
E 025	Sensor not connected	Sensor defective, wiring defective, sensor circuit open
E 080	Heaters are switched on, but no rise in temperature takes place within approx. 7 min. Only active below approx. 70 °C	Heaters are not connected (slow-break switching), heater defective, sensor not at the muffle

6.2 Measuring the temperature sensor

If a failure at the temperature sensor is assumed, the resistance can be checked by means of an ohmmeter.
The resistance of the temperature sensor should be 500 – 600 ohms at room temperature.
Make sure to measure the insulation resistance between the metallic housing and each connection terminal.
The resistance should be higher than 2 MOhms.

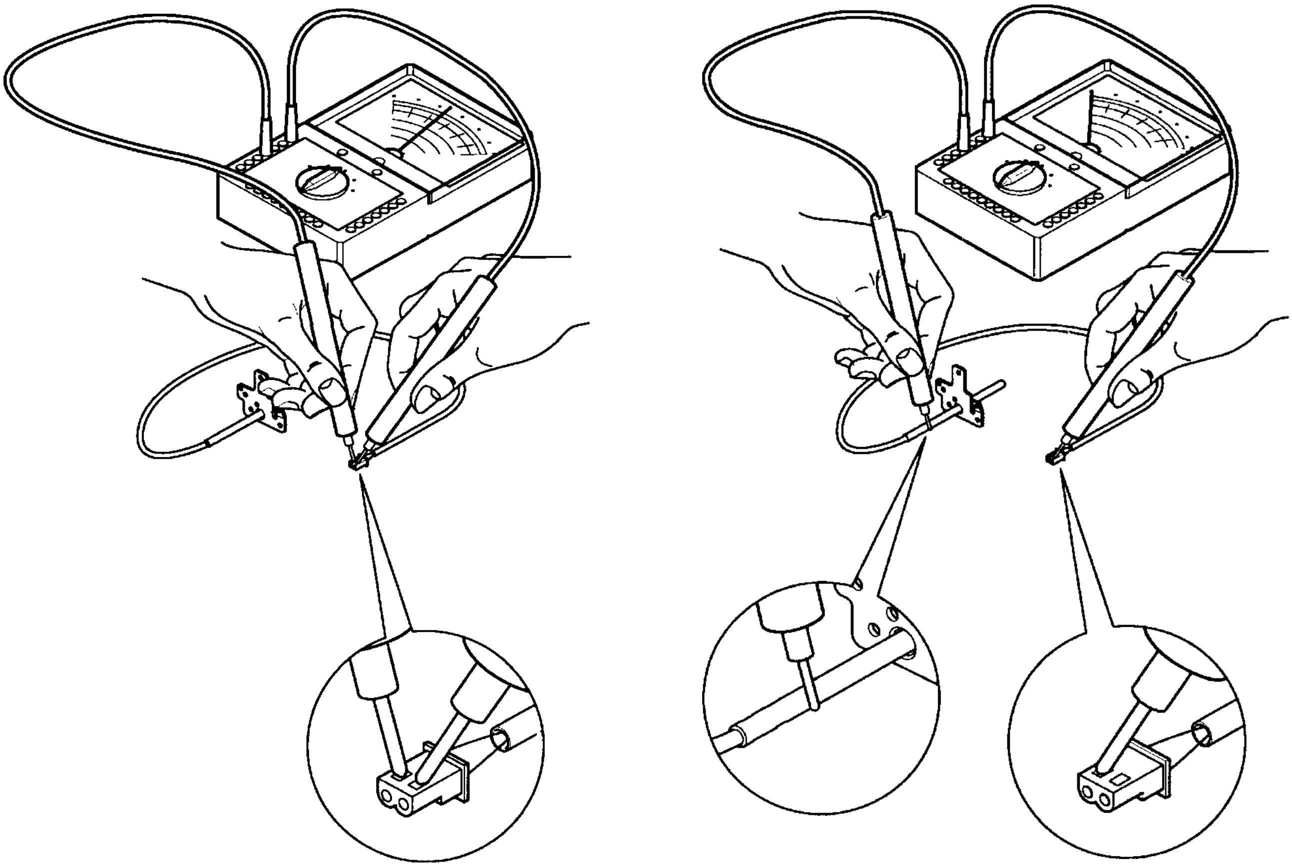


Fig. Measuring the temperature sensor

6.3 Demo mode

Not provided

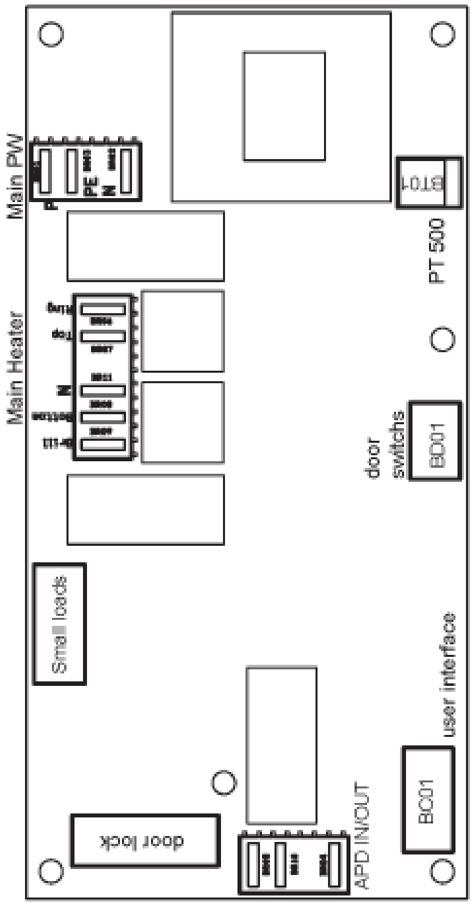
6.4 Factory test / door lock test

Not provided

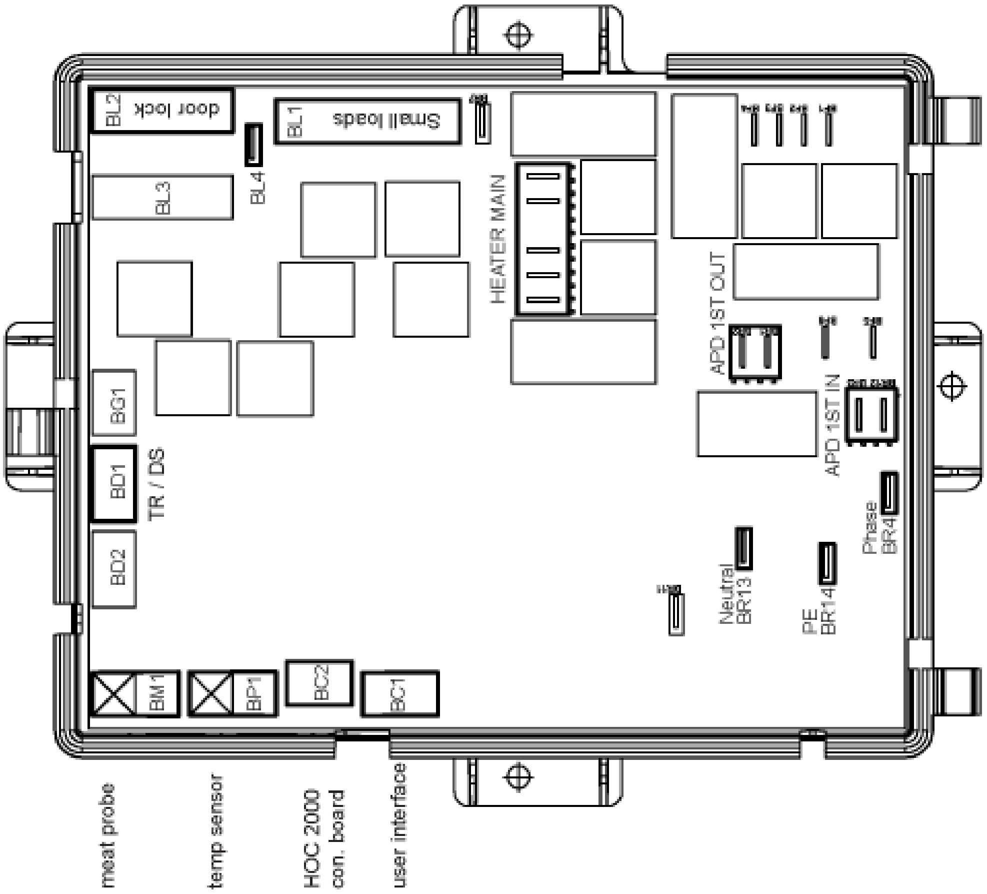
7. Wiring diagram / measuring points

7.1 Connection Point Overview

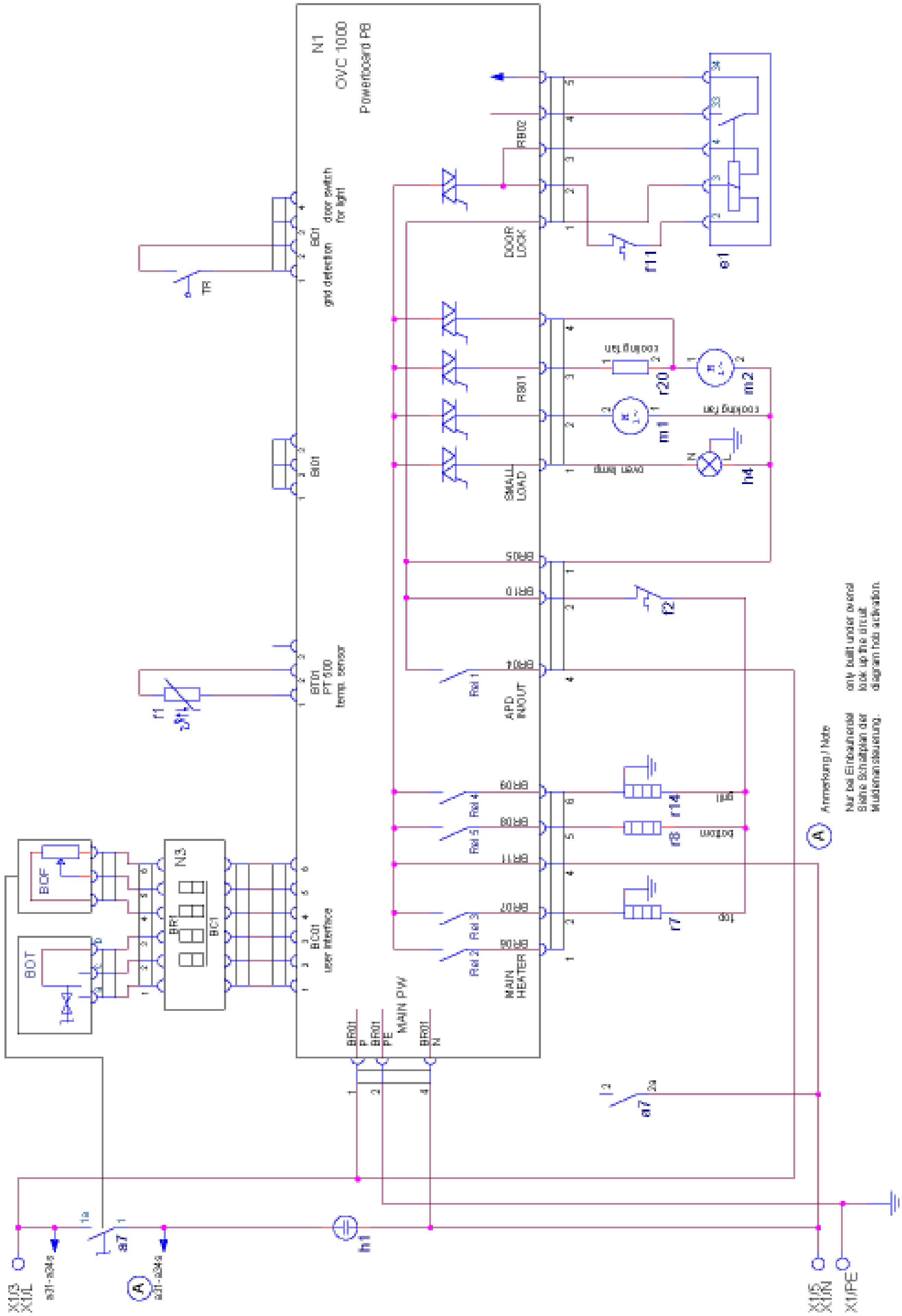
OVC 1000



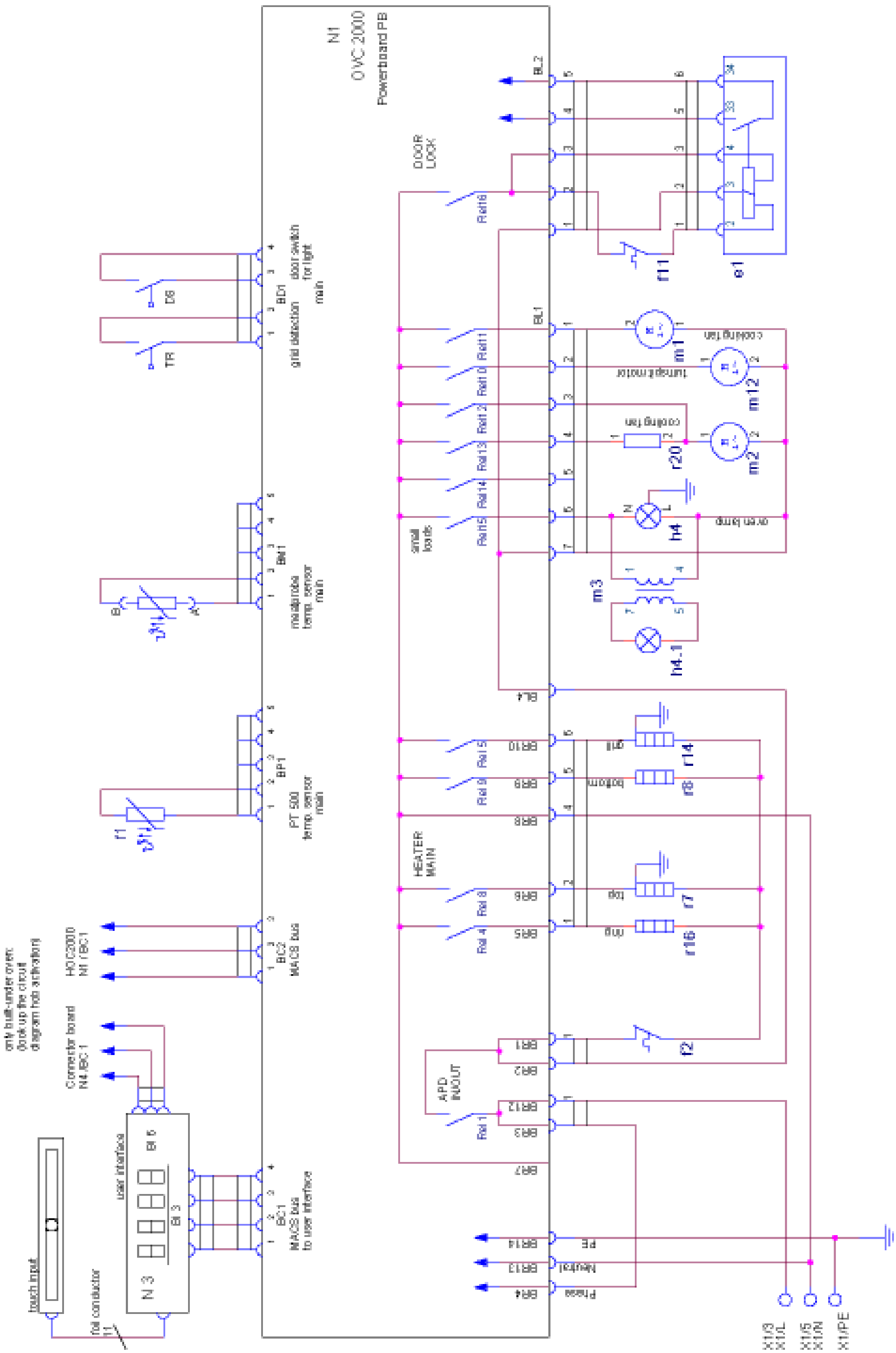
OVC 2000



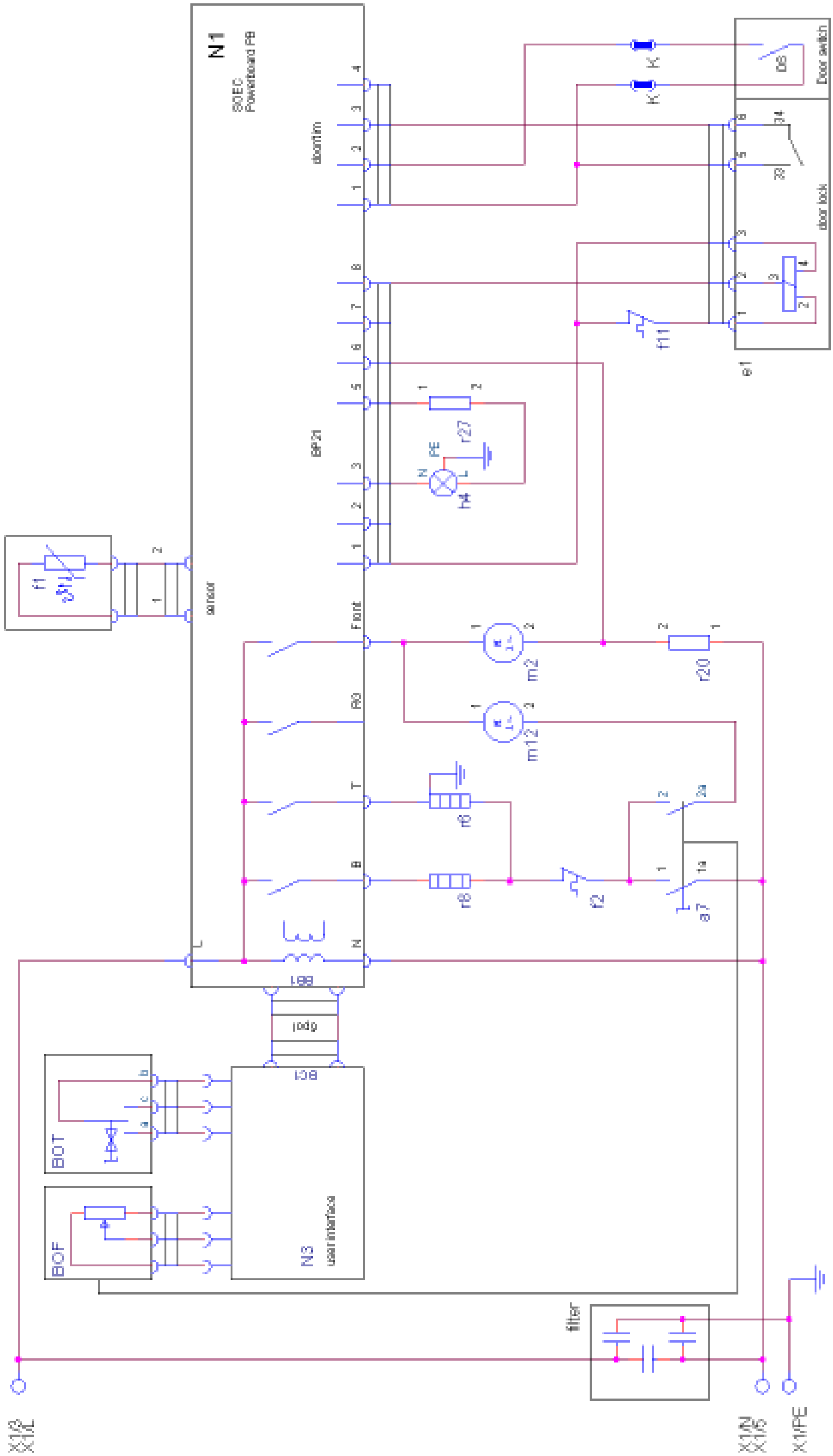
7.2 Example circuit diagram OVC 1000



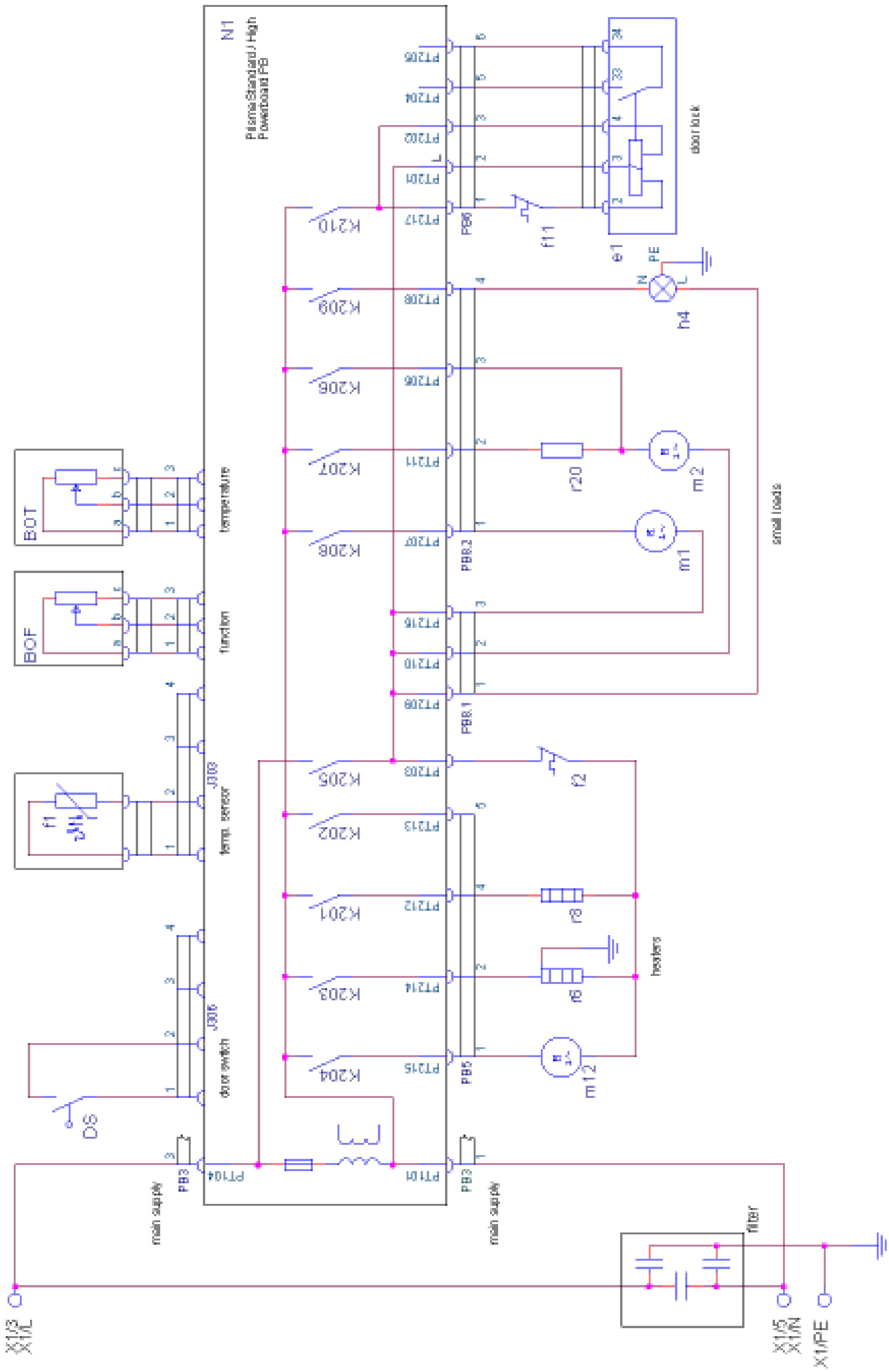
7.3 Example circuit diagram OVC 2000



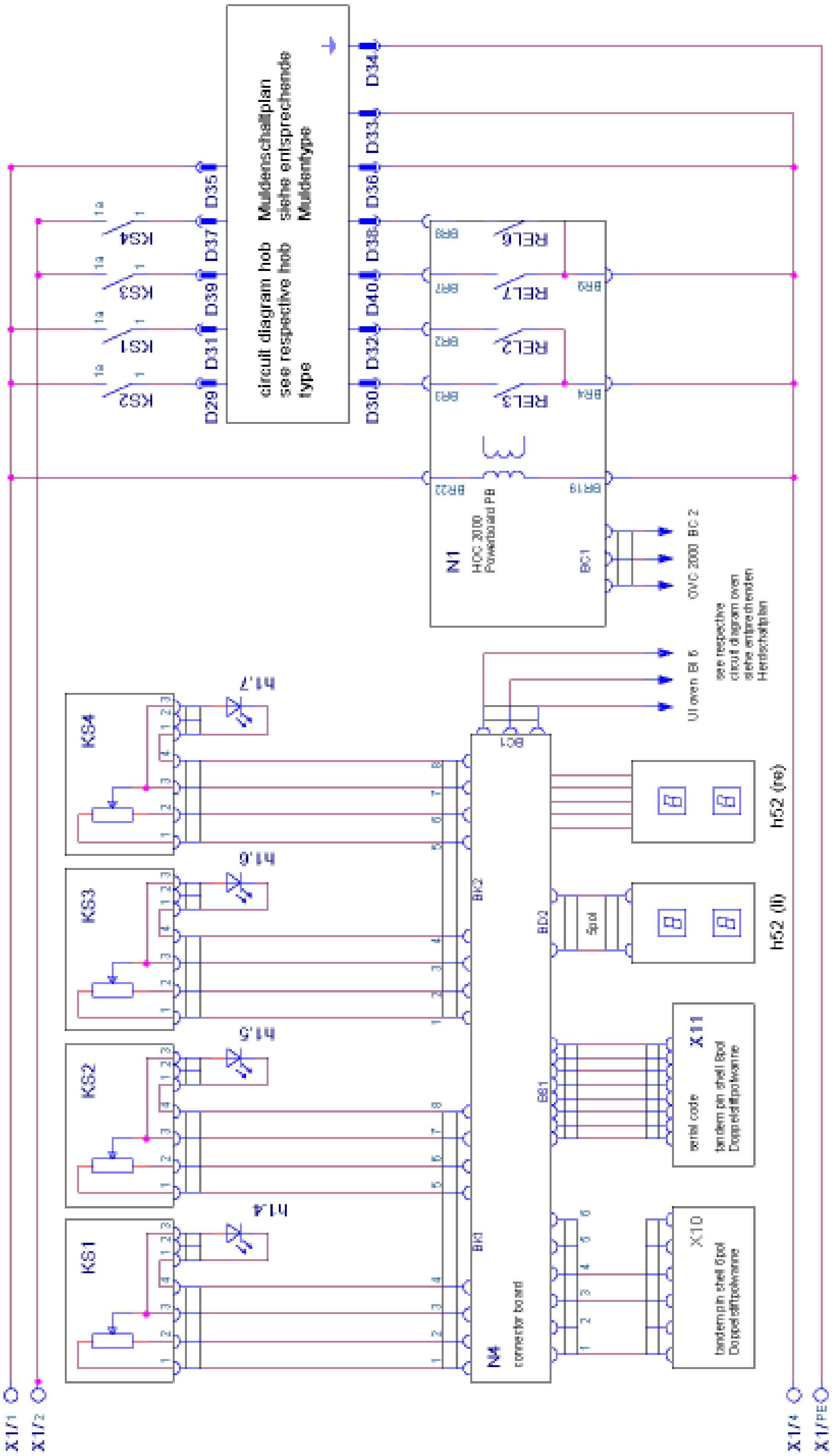
7.4 Example circuit diagram SOEC



7.5 Example circuit diagram Prisma



7.6 Example circuit diagram HOC 2000



7.7 Operative Equipment Overview

Kenn-zeichen	Beschreibung	Description
a1	Schalter 7-Takt VL	switch 7-step front left
a2	Schalter 7-Takt HL	switch 7-step rear left
a3	Schalter 7-Takt HR	switch 7-step rear right
a4	Schalter 7-Takt VR	switch 7-step front right
a7	BO Schalter Hauptbratofen	Heating mode selector main oven
a7.1	BO Schalter Kleinbratofen	Heating mode selector top oven
a8	LTC(Niedrig Temp. Garen) Schalter	LTC(Low Temp. Cooking) switch
a15	Touchschalter elektron. Warmhalteplatte	touch electronic switch warming zone
a31	Energieregler VL	energy regulator front left
a32	Energieregler HL	energy regulator rear left
a33	Energieregler HR	energy regulator rear right
a34	Energieregler VR	energy regulator front right
a61	Touchschalter elektron. VL	touch electronic switch front left
a62	Touchschalter elektron. HL	touch electronic switch rear left
a73	Touchschalter elektron. HR	touch electronic switch rear right
a84	Touchschalter elektron. VR	touch electronic switch front right
A1	Ventil Abluft	actuator exhaust
A2	Ventil Entdampfen	actuator desteam
b3	Buchse Fleischthermometer	Socket meatprobe
BOF	BO Schalter Funktion	mode selector function
BOT	BO Schalter Temperatur	mode selector temperature
c4	Netzfilter	interference filter
D	MNL-Stiftgehäuse 1x12-polig	hob connector 12-pol.
DS	Türschalter	door switch
e1	Türverriegelung Pyro	Door lock pyro
e11	Verteilerplatine TE	Distributor plate pot detection
E	MNL-Stiftgehäuse 1x8-polig	hob connector 8-pol.
F	Stiftgehäuse 21 polig	hob connector 21pol
f1	Regler Temperatur Hauptbratofen	Main oven thermostat
f1.1	Regler Temperatur Kleinbratofen	Top oven thermostat
f2	Sicherheitstemperaturbegrenzer Hauptbratofen	safety temp. limiter main oven
f2.1	Sicherheitstemperaturbegrenzer Kleinbratofen	safety temp. limiter top oven
f5	Klixon Lüfternachlauf Bratofen	Thermostat cooling fan delay
f6	Klixon Lüfterschnelllauf Pyro	Thermostat fast run cooling fan pyro
f7	Magnetronsensor	sensor to magnetron
f8	LTC(Niedrig Temp. Garen) Thermostat	LTC(Low Temp. Cooking) termostat
f11	Klixon Entriegelung Pyro	Thermostat unlock pyro
f12	Fremdbeheizter Klixon Lüfternachlauf	Thermostat cooling fan delay
f15	2. Sicherheitstemperaturbegrenzer Bratofen	2. safety temp. limiter oven
f16	Klixon Anzeige Übertemperatur	thermostat overheating warning
f19	Regler Temperatur Schublade	rack thermostat
f21	Sicherheitstemperaturbegrenzer Grill	saftey temp. limiter grill
f22	Sicherheitstemperaturbegrenzer Friteuse	saftey temp. limiter fryer
f31	Restwärmekontakt VL	residual contact front left
f32	Restwärmekontakt HL	residual contact rear left
f33	Restwärmekontakt HR	residual contact rear right
f34	Restwärmekontakt VR	residual contact front right
G5	Magnetron	magnetron
h1	Glimmleuchte Betrieb Hauptbratofen	lamp working main oven
h1.1	Glimmleuchte Betrieb Kleinbratofen	lamp working top oven
h1.4	Glimmleuchte Betrieb Kochzone VL	lamp working hot plate front left
h1.5	Glimmleuchte Betrieb Kochzone HL	lamp working hot plate rear left
h1.6	Glimmleuchte Betrieb Kochzone HR	lamp working hot plate rear right
h1.7	Glimmleuchte Betrieb Kochzone VR	lamp working hot plate front right
h3	Glimmleuchte Temperaturreglung Hauptbratofen	lamp heating main oven
h3.1	Glimmleuchte Temperaturreglung Kleinbratofen	lamp heating top oven
h4	Bratofenlampe Hauptbratofen	oven lamp main oven
h4.1	Bratofenlampe seitlich Hauptbratofen	oven lamp side main oven
h4.6	Halogenlampe	lamp halogen
h5	Bratofenlampe Kleinbratofen	oven lamp top oven
h5.1	Bratofenlampe seitlich Kleinbratofen	oven lamp side top oven
h7	Fleischtemperaturanzeige	meatprobe display
h9	Anzeigeleuchte Übertemperatur	lamp overheating
h10	Analoguhr	analog timer
h11	Elektronikuhr	electronic timer
h12	6-Tasten Elektronikuhr	6-push electronic timer
h20	timer Vorwahl VR/HR Mulde	timer primary code hob
h30	Restwärmeanzeige	residual lamp
h40	Anzeigeplatine	display board
h52	Anzeige Herd	display oven
K	Kupplung	clutch
k1	LTC(Niedrig Temp. Garen) Relais	LTC(Low Temp. Cooking) relay
KS	Schalter Kindersicherung	switch child safety
KS1	Kochplattensteller VL	rotary hot plate front left
KS2	Kochplattensteller HL	rotary hot plate rear left
KS3	Kochplattensteller HR	rotary hot plate rear right
KS4	Kochplattensteller VR	rotary hot plate front right

Kenn-zeichen	Beschreibung	Description
M1	Muldenanschlußgehäuse 14-polig 1+2	hob connector 14-pol. 1+2
M2	Muldenanschlußgehäuse 14-polig 3+4	hob connector 14-pol. 3+4
m1	Lüfter Heißluftgebläse	fan hot air
m2	Querstromlüfter Bratofen	fan cooling
m3	Trafo Halogenlampe	transformer halogen lamp
m4	Trafo für Uhr	transformer timer
m5	Trafo Elektronik	transformer electronic
m6	Stirrer Motor	motor stirrer
m8	Hochspannungstransformator	transformer high voltage
m12	Grillmotor	turnspit motor
m20	Kühlgebläse, L3	cooling fan, L3
N1	Elektronikplatine Leistung	electronic powerboard
N2	Induktionsmodul	modul of induction
N3	Elektronikplatine Rhea	electronic board Rhea
N4	Steckerplatine	connector board
PE3	Erdungsstützpunkt Frontrahmen links	ground point front frame left
PE4	Erdungsstützpunkt Frontrahmen rechts	ground point front frame right
PE/1b	Erdungsstützpunkt Komponentenplatte	ground point component plate
Q1	Schnellaufheizen Kleinbratofen	quick start module top oven
r6	Oberhitze/Grill Kombination	top heating/grill combination
r7	Oberhitze Hauptbratofen	main oven top heating element
r7.1	Oberhitze Kleinbratofen	top oven top heating element
r8	Unterhitze Hauptbratofen	main oven bottom heating element
r8.1	Unterhitze Kleinbratofen	top oven bottom heating element
r12	Limiter Lüfternachlauf	thermal switch
r14	Grill Hauptbratofen	main oven grill heating element
r14.1	Grill Kleinbratofen	top oven grill heating element
r15	Warmhalteplatte	warming zone
r18	Ringheizkörper	rear
r19	Heizkörper Schublade	rack heating
r20	Vorwiderstand Kühlgebläse	preresistor cooling fan
r21	Heizkörper Grill	heater grill
r22	Heizkörper Friteuse	heater fryer
r27	Vorwiderstand BO-Lampe	preresistor oven lamp
r27.1	Vorwiderstand BO-Lampe seitlich	preresistor oven lamp side
r31	Kochplatte VL	cooking plate front left
r32	Kochplatte HL	cooking plate rear left
r33	Kochplatte HR	cooking plate rear right
r34	Kochplatte VR	cooking plate front right
r35	Kochplatte mitte	cooking plate middle
s1	Sensor TE VL	sensor pot detection front left
s2	Sensor TE HL	sensor pot detection rear left
s3	Sensor TE HR	sensor pot detection rear right
s4	Sensor TE VR	sensor pot detection front right
s11	Mikroschalter Umschaltung Gas/Elektro	micro switch gas to electro
s12	Mikroschalter Umschaltung Grill/Friteuse	micro switch grill to fryer
s13	Mikroschalter Buchse Grill	micro switch grill socket
s14	Mikroschalter Sensor	micro switch sensor
s19	Schalter für Schublade	rack switch
s21	Sensor Grill	sensor grill
s22	Sensor Friteuse	sensor fryer
TR	Teleskopschalter	telescopic runner switch
X1	Netzanschlussklemme	main terminal
X10	Stiftdoppelwanne 6-polig	tandem pin shells 6-pol.
X11	Stiftdoppelwanne 8-polig	tandem pin shells 8-pol.
x20	Steckerleiste, L3	frame connector, L3

Changes

Pages	34,	Chapter 6.1	changed